

Recipes from
Donna Lee Bevins Simpson's
– Kitchen –



Compiled by Julia Watts Simpson



Donna was a wonderful cook. She had a lot of practice as she raised seven children and also worked as head cook at UVU.(Utah Valley University).

Anyone who has a recipe book of Donna's is very lucky. You will have a treasure.

Donna and Lamar were special to us so we are happy we could share this treasure with each of you.

We love you.

Merry Christmas!!!



Steve & LaRae

Our Dear

Donna Lee Bevins Simpson

June 18, 1940 - August 22, 2014

Donna was born June 18, 1940 in Soda Springs, Idaho to Edwin Ray 'Ted' Bevins and Esther M. Bevins. They lived next to the Soda Point Power Plant, where her father worked. The plant was on top of the Alexander Dam on the Alexander Reservoir, on the outskirts of Soda Springs. Her father loved to fish and made fishing flies that he also sold. When Donna was 8, her beloved father suddenly passed away. The family moved into Soda Springs. Donna graduated from school there and went on to beauty school where she became a beautician.

While she was working at the local ice cream parlor, she met Lamar C. Simpson. On April 25, 1959 in Soda Springs, Idaho they were married. In 1961, they were sealed for time and all eternity in the Salt Lake City Temple. They raised 7 children together, 4 sons and 3 daughters. They spent many, many hours working to provide a home, piano lessons, sports lessons, doctor and dental needs and all other things that are needed to raise happy and healthy children.

Our mother lived a life full of service and touched the lives of every person she met. She was the most self-less, giving, kind person you could ever find. She made Christmas special with her homemade treats and gifts. She would spend the entire year searching for the perfect Christmas gift for each child, grandchild, great -grandchild and friend (even up until the day before she passed away). She was always very thoughtful and kind and was insightful of everyone's needs.

Mom had a sweet-tooth; she loved caramels, licorice and chocolate. She learned to cook as a child and became an excellent chef. She was even able to cater some of her children's weddings. She worked at Utah Valley University as the Director of Food Services for 19 years. She is famous for her rice crispie treats, caramel popcorn and homemade caramels. Anyone who knew her enjoyed her homemade treats or meals.

She was an active member of The Church of Jesus Christ of Latter-day Saints. She served in many church callings such as scouts, relief society and primary. Her most favorite calling was working with the young women in her ward. She also served the young women in her daughter's ward and

the members of the Franciscan Sisters of the Eucharist from Idaho, in honor of her sister Lois Cluff.

She enjoyed fishing with her father as a child and her family as they grew. She loved following her husband and sons hunting. It became a tradition for her to make breakfast for the family in the field on the opening day of every pheasant hunt. Her favorite time of the year was Thanksgiving and Christmas and making wonderful meals for both days. Before Thanksgiving, she would spend hours with the family, hunting for the perfect Christmas tree. She would then decorate it perfectly so it could be enjoyed for both holidays. Some of her favorite things to do were crafting and sewing with her daughters and daughter-in-laws, with a ritual of the girls going to Swiss Days every year. She also loved going to her children and grandchildren's sporting events, where she was their greatest cheerleader!

Mom and Dad both had many health related issues during their lives. Even when times were hard they both stayed close, helped with each other's needs and looked for the positive things in life. If you needed anything they would happily drop everything to do it for you.

She enjoyed gardening with her husband too. Little by little, their backyard lawn became 2 large gardens. They grew peas, beans, corn, potatoes, squash, tomatoes, peppers, onions, beets and giant pumpkins, along with strawberries, raspberries, peaches, cherries and even almonds. Everything was shared or bottled for their food storage. Each year when February rolled around, we would tease that; "Mom and Dad probably had their gardens planted already" (it wasn't too many weeks later when it really was). Their flower gardens were always very colorful too, with many, many rose bushes, geraniums, impatiens, tulips, daffodils and many others. The yard was always beautiful!

Her greatest service was to her husband as his faithful wife and caregiver and her greatest joy in life was her children, Gary (Julia) Simpson, Cathy (Ken) Brand, Laura (Clint) Chamberlain, Robert (Andrea) Simpson, John Simpson, Troy (Marisa) Simpson, Amy Millet and grand-daughter Isabella Grace Millet, 13 grand children, 17 great grandchildren, her mother and her three sisters Pauline Goodenough, Jacqueline Bevins Lazott and Lois Bevins Cluff.



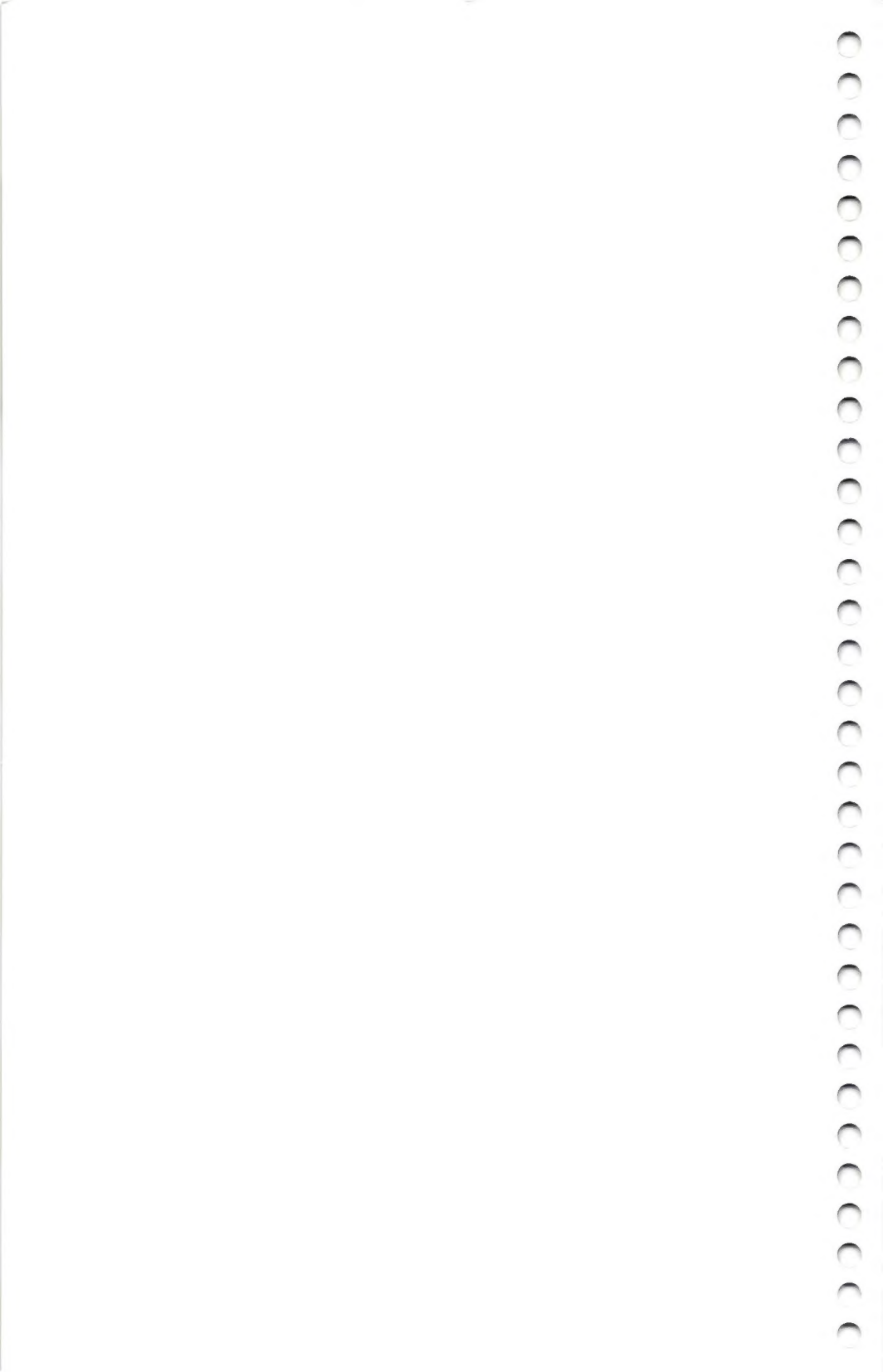
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Holiday Recipes





~Holiday Recipes~

Christmas Caramels

(Mom doubled recipe when she wanted a lot.)

2 sticks butter (not margarine) 2 cups heavy whipping cream
2 cups white sugar 2 cups light corn syrup 2 tsp. vanilla

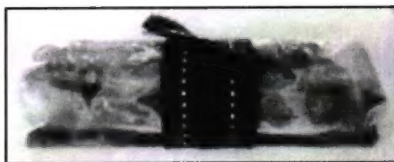
1. In a large saucepan, combine all ingredients; bring to a boil, stir constantly.
2. Continue boiling until candy thermometer reaches 240°. Pour on to a large casserole dish (or a cookie sheet if recipe is doubled) and cool.
3. Once cooled, cut into bite-size pieces and wrap in waxed paper squares.

Divinity

2 cups sugar ½ cup water 2 egg whites
½ cup corn syrup Dash of salt 1 tsp. vanilla

1. Cook sugar, corn syrup, water and salt in a 2-quart pot over low heat, stirring constantly, until sugar is dissolved. (On humid days, use 1 tablespoon less water.) Cook, without stirring, to 260 degrees on candy thermometer (hard ball stage).
2. Beat egg whites in 1-1/2-quart bowl until stiff peaks form. Continue to beat while pouring hot syrup in a thin stream into egg whites. Add vanilla; beat until mixture holds its shape and becomes slightly dull. (Mixture may become too stiff for electric mixer). Fold in nuts (if you choose).
3. Drop from buttered spoon onto waxed paper. Let stand at room temperature, turning candy over once, until outside of candy is firm--at least 12 hours. Store in airtight container.

★*Note:* Mom used this Christmas caramels recipe for the outside layer of her "pecan logs". The Divinity recipe was used for the centers. She would roll the caramel around a small divinity log and then topped them with whole pecans. (Finished log was about 6½" long, 2" wide, & 1½" tall.)



Creamy Mashed Potatoes

6 medium potatoes (2 lbs.) peeled and cut into ½ inch cubes

3 Tbsp. butter or margarine ¼ cup all-purpose flour 1 tsp. salt

¼ tsp. pepper 2 cups milk

Paprika and minced fresh parsley

Place potatoes in a saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 minutes or until tender.

Meanwhile, in another saucepan, melt butter. Stir in the flour, salt and pepper until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened.

Drain potatoes and place in a serving bowl. Add cream sauce and toss gently. Sprinkle with paprika and parsley. Serves 6.

Dressing/Stuffing *(for turkey)*

2 ½ cups chicken broth 1 large onion, chopped into small pieces

Dash of black pepper 1 pkg. (14 oz.) Pepperidge Stuffing

2 stalks of celery, chopped into small pieces

Heat first 4 ingredients together in a 3 quart sauce pan, over medium heat until veggies are soft. Add dressing and toss lightly.

Bake at 350° for 30 minutes or until it is hot all the way through. Serve.

Fresh Christmas Potpourri *(not to be eaten)*

Mom made this for neighbor gifts one year:

2 large cinnamon sticks broken into pieces 1 Tbsp. whole pickling spice

1 Tbsp. whole cloves 1-2 sliced oranges

1 Tbsp. allspice (whole) 1-2 sliced lemons

Place spices into a pan or small crock pot with one quart boiling water. Add orange and lemon slices. Reduce heat and simmer all day, add water as needed. This was always simmering in the home during the holidays.

Attached note from Mom:

*"May your home be filled with sweet smells, warm thoughts and peaceful feelings this Holiday Season!
"Scent" with love from the Simpson's"*

Fresh Holiday Apple Cake

Beat very well:

1 cup Crisco oil 2 cups sugar 4 eggs

Add in:

8 medium or 4 large apples, peeled and sliced into small pieces

2 tsp. cinnamon 2 tsp. vanilla

3 cups flour 1 scant tsp. salt

2 tsp. baking soda (slightly more than level)

Beat until all ingredients are mixed thoroughly, and then add 1 cup chopped nuts. Bake in a 9"x13" greased and floured cake pan (or 3 loaf pans) at 325° for 1 hour or until toothpick inserted in center comes out clean.

Serve warm with caramel sauce (or Gary's Caramel) and with ice cream. Cake will be very moist.

Caramel Sauce:

1 cube margarine 1 cup water 2 cups dark brown sugar

Cook together in a pan, on medium heat until it reaches a soft ball stage.

Note: Keep covered with Saran Wrap for 2 weeks in the refrigerator. Also freezes well.

Frog Eye Salad (fancy)

1 cup sugar	1 (15 oz.) pkg. acini de pepe pasta
2 Tbsp. flour	2 tsp. salt
1 ¾ cup pineapple juice -	3 cans (11 oz.) mandarin oranges, drained
(from pineapple chunks)	2 cans (20 oz.) crushed pineapple, drained
2 eggs, beaten	12 oz. thawed Cool Whip
1 Tbsp. lemon juice	2 cups miniature marshmallows
3 qt. water	1 cup coconut (optional)
1 Tbsp. cooking oil	

Combine sugar and flour. Gradually stir in pineapple juice and eggs. Cook over moderate heat, stirring until thickened. Add lemon juice cool mixture to room temperature. Bring water, salt and oil to a boil. Add pasta. Cook at a rolling boil until pasta is done. Drain pasta; rinse with water. Drain again and cool to room temperature. Combine egg mixture and pasta. Mix lightly but thoroughly. Cool completely.

In a large bowl add fruit, Cool Whip, marshmallows, coconut and pasta mixture. Mix well.

Refrigerate overnight in airtight container. Salad may be refrigerated for as long as a week.

Frog Eye Salad *(Mom's favorite)*

- 1 (16 oz.) box acini de pepe pasta
- 1 (6 oz.) can pineapple juice *(or use the juice from crushed pineapple & oranges, below)*
- 2 cups sugar
- 3 eggs, beaten
- 2 Tbsp. flour
- 3 tsp. salt
- 1 (20 oz.) can crushed pineapple, drained
- 2 (11 oz.) cans mandarin oranges, drained
- 1 (16 oz.) pkg. miniature marshmallows
- 1 (8 oz.) container Cool Whip, thawed

Cook pasta as directed on box. Drain well and set aside. In a sauce pan, combine sugar, pineapple juice, eggs, flour and salt over low heat and cook until thickened and bubbly.

In a large bowl, combine pasta and pineapple mixture. Chill at least 1 hour, or preferably overnight. Stir in crushed pineapple, oranges, marshmallows and Cool Whip. Cover and chill thoroughly. Stir before serving.

Refrigerate overnight in airtight container. Salad may be refrigerated for as long as a week.

Gorp *(favorite holiday treat)*

In a large pot, boil for 2 minutes:

- 1½ cups Karo syrup
- 2 sticks butter
- 1½ cups sugar

In a large bowl mix together:

- 1 box of Corn Checks
- 1 bag slivered almonds
- 1 box Crispex
- ½ bag shredded coconut
- 1 box Golden Grahams

Pour syrup mixture over cereal mixture and mix very well. Pour out onto a counter top to dry. Place in an air-tight container to store.

"Oh, you cute little peanut!"

Jack-O-Lantern Dinner

(Pumpkin flavors this dinner and doubles as a baking dish and a serving container.)

1 small to medium sugar pumpkin	1-2 Tbsp. margarine or cooking oil
¼ cup chopped onion,	1 ½ lb. ground beef, drained
¼ cup chopped green pepper	2 Tbsp. each, soy sauce & brown sugar
¼ cup chopped chestnuts	1 (10 ¾ oz.) can cream mushroom soup
1 handful of shredded cheddar cheese	1 ½ cups cooked rice

Cut off the pumpkin top and clean out all seeds and stringy pulp. Sauté onions and green pepper in margarine or oil, in a large skillet. Add cooked and drained ground beef and chestnuts. Add soy sauce, sugar soup. Simmer, stirring occasionally for 8-10 minutes. Add cooked rice and simmer an additional 5 minutes. Pour mixture into pumpkin. Replace pumpkin top.

Place the filled pumpkin on a baking sheet and bake in a 350° oven for 1 hour. The pumpkin itself should be tender when removed from the oven.

Serve the pumpkin as a vegetable along with the delicious meat mixture.

Note: You can draw, with a black Sharpie marker, a Jack-O-Lantern face on the pumpkin before cooking.

Lemon Meringue Pie

1 ¾ cups sugar, + 7 Tbsp.	¾ cup cold butter cut into pieces
2 ¼ cups flour	3 additional Tbsp. cut up butter
5 Tbsp. cornstarch	¼ cup cold vegetable shortening
¼ tsp. salt	3 large eggs, separated
1½ cups water	2 pie crust, cooked & cooled
1 Tbsp. finely grated lemon zest	6 Tbsp. additional sugar
½ cup lemon juice, from zested lemon	

1. Preheat oven to 350°.
2. To Make Lemon Filling: In a medium saucepan, whisk together 1 cup sugar, flour, cornstarch, and salt. Stir in water, lemon juice and lemon zest. Cook over medium-high heat, stirring frequently, until mixture comes to a boil. Stir in butter and shortening. Place egg yolks in a small bowl and gradually whisk in 1/2 cup of hot sugar mixture. Whisk egg yolk mixture back into remaining sugar mixture. Bring to a boil and continue to cook while stirring constantly until thick. Remove from heat. Pour filling into baked pastry shell.
3. To Make Meringue: In a large glass or metal bowl, whip egg whites until foamy. Add sugar gradually, and continue to whip until stiff peaks form. Spread meringue over pie, sealing the edges at the crust.
4. Bake in preheated oven for 10 minutes, or until meringue is golden brown.

Pie Crust *(flaky)*

4 cups flour

$\frac{3}{4}$ tsp. salt

1 Tbsp. sugar

1 $\frac{3}{4}$ cups cold unsalted butter, cut into small pieces

1 Tbsp. white vinegar

1 egg (extra large)

Combine the flour, salt and sugar in a large bowl. Cut in the butter using a pastry blender or your fingers until the mixture resembles coarse meal. Whisk the vinegar, egg and $\frac{1}{2}$ cup of ice water together and mix into the flour mixture with your hands until just combined.

Transfer to a clean work surface and gently press to form a dough. Divide the dough into 4 equal parts. Shape each into a ball, flatten slightly to form a disk, and wrap in plastic. Chill for at least 1 hour before using.

Note: Makes 4 single crusts, keep extra dough frozen until ready to use. Allow two days to thaw in the fridge.

Pie Crust *(easy)*

3 cups flour

2 cups Crisco shortening

1 egg

2 Tbsp. salt

1 Tbsp. sugar

Mix well with hands until creamy and all 3 cups of flour are mixed in. Then add:

1 cup flour

$\frac{1}{2}$ cup ice water

1 Tbsp. vinegar

Mix until it makes a moist dough. Roll in to 4 balls, or 2 balls for a thick pie crust. *Note: Handle dough as little as possible.*

Tom liked to take the extra pie crust dough and put it on a cookie sheet and then roll it out. Then she would sprinkle it with lots of cinnamon & sugar and bake it until golden brown. One of our favorite treats!

Pumpkin Pie

- | | |
|---|-----------------|
| 1 ½ cup canned pumpkin (or winter squash) | ½ tsp. cloves |
| 2 eggs, slightly beaten | 1 tsp. cinnamon |
| 1 2/3 cup evaporated milk or cream | ¾ cup sugar |
| 1 (9 inch) unbaked pie shell | ½ tsp. salt |

Mix ingredients (except pie crust) in your blender. Pour into pie shell. Bake in preheated oven at 425° for 15 minutes. Reduce temperature to 350° and continue baking for 30-40 minutes or until knife inserted into center of pie comes out clean.

Perfect Pumpkin Pie

- 1 (15 oz.) can pumpkin, about 2 cups
- 2 large eggs
- 1 (14 oz.) can sweetened condensed milk
- 1 tsp. ground cinnamon
- ½ tsp. each, ground ginger, ground nutmeg, salt
- (9 inch) unbaked pie crust

Heat oven to 425°. Whisk pumpkin, sweetened condensed milk, eggs, spices and salt in a medium bowl until smooth. Pour into un-baked pie crust.

Bake 15 minutes. Reduce oven temperature to 350°; bake an additional 35 to 40 minutes or until knife inserted 1 inch from crust comes out clean. Cool. Garnish with whipped cream.

Optional Streusel Topping:

Combine ½ cup packed brown sugar and ½ cup flour in a medium bowl. Cut in ¼ cup cold butter until mixture resembles coarse crumbs. Stir in ¼ cup chopped nuts.

After pie has baked 30 minutes at 350°, sprinkle streusel over top. Bake 10 more minutes.



*"The best of all gifts
around any
Christmas tree, is the
presence of a
Happy Family."*

Sugar Molding (for Easter baskets or Easter sugar eggs)

5 cups sugar ~ OR ~ 2 cups sugar
1 egg white 4 tsp. water

Pre-heat oven to 200°. To color sugar mixture, add the color to the egg white or water and mix thoroughly. Mix sugar and egg or water well. Place sugar into molds that have been dusted with cornstarch to prevent sticking. Be sure to pack sugar into molds tightly and evenly. Turn molds over on a piece of cardboard and place on a piece of wood. Turn oven off and place wood in oven to bake the sugar. Do not use cookie sheet!

After taking molds from oven, pre-heat oven again before starting a new batch of sugar molds. Trim sugar if needed. Decorate with Royal Icing (recipe below).

Notes: Always use granulated sugar for this recipe. "White Satin" brand sugar stays white over a long period of time. Other sugars tend to yellow over time. The coarser the sugar, the more sparkle the sugar mold will have. If sugar can be rubbed off after baking, the sugar is too dry. If sugar sticks to the inside of the mold it is too moist.

Royal Icing

Place in a bowl and beat 7-10 minutes at high speed.

2 egg whites, room temperature ½ tsp. cream of tarter
1 lb. powdered sugar ½ tsp. flavoring

~ OR USE THIS RECIPE ~

1 Tbsp. meringue powder 1 lb. powdered sugar
Enough warm water to make 1/3 cup 1 tsp. flavoring

Stir or beat at low speed, the water and the meringue powder until lumps disappear. Add powdered sugar and beat at high speed for 7-10 minutes or until glossy look is gone.

Note: Both recipes are for decorating only, because they become very hard when dry.

Vanilla Ice Cream

3 "JUNKET" Rennet tablets 2 cups heavy whipping cream 1 cup sugar
2 tablespoons cold water 3 cups whole milk 4 tsp vanilla

Dissolve "JUNKET" Tablets in cold water by crushing. Set aside. Combine remaining ingredients in saucepan. Heat while stirring to lukewarm (110° F). Remove from stove. Add dissolved tablets. Stir a few seconds and pour immediately into freezer can. (We like to put it in the fridge, until it is cold.) Put freezer can in electric freezer/mixer. Add ice and rock salt to mixer tub. Mix until freezer/mixer turns itself off. Serve. Freeze leftovers in an air-tight container in the freezer.

~Cookies & Bars~

Caramel Peanut Bars

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|-----------------------------|-------------------------------------|
| 1 ½ cups quick-cooking oats | ¾ cup butter, melted |
| 1 ½ cups flour | 1 pkg. (14 oz.) caramels |
| 1 ¼ cups packed brown sugar | ½ cup heavy whipping cream |
| ¾ tsp. baking soda | 1 ½ cups semi-sweet chocolate chips |
| ¼ tsp. salt | ¾ cup chopped peanuts |

1. In a bowl, combine the first five ingredients; stir in the butter. Set aside 1 cup for topping. Press the remaining oat mixture into a greased 13"x9" baking pan. Bake at 350° for 10 minutes or until lightly browned.
2. In a heavy saucepan or microwave, melt caramels with cream, stirring often. Sprinkle chocolate chips and peanuts over the crust; top with the caramel mixture. Sprinkle with reserved oat mixture. Bake 15-20 minutes longer or until topping is golden brown. Cool completely on a wire rack. Cut into bars.

Chocolate Caramel Brownies

- | | |
|---------------------------------|------------------------|
| 1 lb. light caramels, unwrapped | 1/3 c. evaporated milk |
|---------------------------------|------------------------|

Combine caramels with milk in the top of a double boiler. Heat, stirring occasionally until caramels are melted; set aside.

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| 1 pkg. German chocolate cake mix or devil's food cake mix | |
| ¾ cup margarine or butter | 1/3 cup evaporated milk |
| 1 cup pecans (optional) | 1 cup semi-sweet chocolate chips |

Combine cake mix with melted margarine, evaporated milk and nuts. Stir well by hand. Press ½ of the dough in greased and lightly floured 9"x13" baking pan. Bake at 300° for 6 minutes.

Sprinkle chocolate chips over dough. Spread reserved caramel mixture over chocolate chips, and then top with remaining dough.

Bake an additional 15-20 minutes at 350°. Cut into bars to serve.
Delicious!

"Good Night, I Love You!"

Chocolate & Caramel-Filled Cookies

2 ½ cups flour	2 tsp. vanilla
¾ cup unsweetened cocoa	2 eggs
1 cup sugar	1 cup chopped pecans
1 cup firmly packed brown sugar	48-50 Rollo Candies, unwrapped
1 cup margarine or butter softened	1 Tbsp. sugar

1. Lightly spoon flour into measuring cup; level off. In a medium bowl, combine flour, cocoa and baking soda. Mix well.
2. In a large bowl, combine 1 cup sugar, brown sugar and margarine or butter, beat until light and fluffy. Add vanilla and eggs; beat well. Add flour mixture; blend well. Stir in ½ cup of the pecans. Cover with plastic wrap; refrigerate 30 minutes for easier handling.
3. Heat oven to 375°. For each cookie, shape about 1 tablespoon dough (with floured hands), around 1 Rollo, cover completely.
4. In a small bowl, combine remaining ½ cup pecans and 1 Tbsp. sugar. Press one side of each ball into pecan mixture. Place nut side up, 2" apart on ungreased cookie sheet.
5. Bake for 7-10 minutes or until they set and slightly crack. Can drizzle tops with melted chocolate if desired.

Makes 4 dozen cookies.

Chocolate Caramel Nut Bars

- 14 oz. bag caramels, unwrapped
- 2/3 cup evaporated milk (5.5 oz. can)
- ½ cup melted margarine
- ½ cup chopped walnuts
- 1 two-layer German chocolate, pudding cake mix
- 6 oz. pkg. semi-sweet chocolate chips

1. Pre-heat oven to 350°. Melt caramels with 1/3 of the milk over low heat. Stir until smooth. Combine remaining milk, cake mix and margarine. Mix well. Press half of cake mixture into bottom of greased 13"x9" baking pan. Bake for 6 minutes.
2. Sprinkle 1 cup walnuts and chocolate chips over crust. Top/dot with teaspoonfuls of remaining cake mixture. Press gently into caramel mixture. Sprinkle with remaining walnuts, pressing lightly into top.
3. Bake for additional 20 minutes. Cut into bars when cool.

"I'm Ok."

Chocolate Chip Cookies (Mom's favorite)

2/3 cup shortening	2 tsp. vanilla
2/3 cup butter	¾ tsp. salt
1 cup each white sugar	½ tsp. baking powder
1 cup brown sugar, packed	3 cups flour
2 beaten eggs	1 cup chopped nuts, optional
12 oz. chocolate chips (I always use 2 packages)	

Pre-heat oven to 350°. Cream together shortening, butter and sugars; add eggs and vanilla. Sift together dry ingredients. Stir in chips and nuts. Mix just until moist. Don't over mix. Bake 8-10 minutes. Don't over bake.

Note: Mom likes Ghirardelli Milk Chocolate chips for these cookies. She baked them for 8 minutes only. They will be light in color.

Chocolate Chip Cookies (Grandma's)

Mix until creamy:

2 cup shortening or butter flavored shortening
1 ½ cup each, white sugar & cup brown sugar

Mix in:

3 eggs, one at a time
1 Tbsp. vanilla

Mix in, just until blended:

4 ½ cups flour
1 ½ Tbsp. each, baking soda & salt
2 bags of milk chocolate chips (1 bag can be white chocolate chips)

Drop by spoonfuls on to cookie sheets 2" apart. Bake at 375° for 10 minutes or until slightly brown on the edges. If you don't use all the dough, roll it into a log and cover in Saran Wrap and store in the fridge for up to 2 weeks.

Chocolate-Peanut Bars

½ cup light corn syrup	2 cups Rice Krispies
¼ cup brown sugar	1 cup corn flakes, crushed
Dash of salt	1 cup peanut butter
1 tsp. vanilla	1 cup (6 oz.) Semi-sweet chocolate chips

Combine syrup, sugar, salt in saucepan. Bring to a full boil. Stir in peanut butter. Remove from heat. Stir in vanilla, cereals and chocolate pieces. Press into buttered 9"x9"x2" pan. Chill about 1 hour. Cut into small bars. Makes about 2 dozen cookies.

Deluxe Chocolate Chip Cookies

2 cups brown sugar	2 tsp. baking soda
2 cups white sugar	2 tsp. vanilla
2 cups real butter	4 cups flour
4 eggs	5 cups oatmeal
1 tsp. salt	1 bag milk chocolate chips
2 tsp. baking powder	½ bag white chocolate chips
3 cups chopped nuts (optional)	3 cups raisins (optional)

Cream sugars and butter. Add eggs and beat well. Add salt, baking powder, baking soda and vanilla. Mix well. Add flour, oats and nuts & raisins if wanted. Mold into golf ball sized balls. Flatten and bake 6 minutes at 375°. Makes 75 - 100 large cookies.

Note: You can cook ½ of the dough and refrigerate the other ½ in an air tight container, to bake later. Refrigerate for 2 weeks only.

Double Chocolate Cookies

2 ½ cups semi-sweet chocolate chips	
10 Tbsp. butter	¾ tsp. salt
1 cup white sugar	2 cups flour
1 cup brown sugar	½ cup cocoa powder
2 tsp. vanilla	2 tsp. baking powder

Preheat oven to 350°. Melt chocolate chips over low heat. In a mixing bowl, cream butter and sugars. Add eggs and vanilla. Add melted chocolate and mix. Combine dry ingredients in a bowl, and then add to butter mixture.

Using an ice cream scoop, scoop dough, place dough balls on cookie sheet 2" apart.

Bake 12 minutes. Dust with powdered sugar when cooled.

Favorite Coconut Macaroons

1 (14 oz.) pkg. angel flake coconut	6 Tbsp. flour
1 cup sugar	6 egg whites
3/8 tsp. salt	1 ½ tsp. almond extract

Combine coconut, sugar, flour and salt in a bowl. Stir in unbeaten egg whites and almond extract. Mix well. Drop by teaspoonful scoops onto lightly greased cookie sheets.

Bake at 325° for 20-25 minutes. Remove from cookie sheet at once and cool on a cooling rack.

Ghirardelli Pan Cookies

1 cup butter softened	¼ tsp. salt
½ cup sugar	1 bag Ghirardelli chocolate chips
1 egg	1 can (14 oz.) sweetened condensed milk
2 cups flour	1 tsp. vanilla

1. Preheat oven to 350°. Whip butter, sugar and egg until fluffy. Add flour, and salt. Mix just until blended. Do not over mix.
2. Press ½ of the dough in a 9"x13" pan. Put in oven and bake for 10 min.
3. While baking, melt ½ of the chocolate chips and sweetened condensed milk in a pan. Mix frequently until melted. Add vanilla.
4. Pour over cookie crust. Crumble remaining dough over Condensed milk layer. Top with remaining chocolate chips.
5. Bake for additional 10-12 minutes or until light brown.

Lemon, Lemon Drizzle Cake

¾ cup butter	1 ½ tsp. baking powder
1 cup sugar	¼ tsp. salt
1 (3 oz.) pkg. lemon flavored gelatin	½ cup milk
¼ c. dairy sour cream	¾ cups powdered sugar
4 eggs	2 Tbsp. freshly squeezed lemon juice
2 cups flour	2 tsp. grated lemon rind

Pre heat oven to 375°. Cream butter and sugar together until light and fluffy. Add gelatin and sour cream and mix well. Add eggs, one at a time, beating well after each one. Combine flour, baking powder and salt and add to creamed mixture alternately with milk. Turn batter into a well greased and floured 9"x9" pan and bake until toothpick inserted in center comes out clean, about 15 – 20 minutes.

Mix remaining ingredients in a small bowl until smooth. Prick the top of the baked cake all over with a toothpick. Drizzle lemon-sugar mixture over hot cake. Allow to cool, then cut in to squares. Serves 9.

Variations: Substitute orange gelatin, orange juice and orange rind for the lemon ingredients.

*"I couldn't be more
proud of you!"*

Lemon Squares

1 cup butter	3 cups powdered sugar	2 dashes of salt
1 cup margarine	4 cups flour	

Combine ingredients; mix well. Pat into a 9"x13" pan, extending crust up to all edges. Bake at 350° for 15 minutes.

Filling:

24 cups sugar	1 ¼ cup flour
8 eggs, well beaten	2 ½ cups lemon juice

Combine ingredients, mix well. Pour over baked crust. Bake at 350° for 25 minutes. Remove from oven and sprinkle with powdered sugar. Cut into squares when cool.

M&M Cookies

½ cup butter or butter Crisco	½ tsp. vanilla	1 cup flour + 2 Tbsp.
½ cup brown sugar	¼ tsp. water	½ tsp. soda
¼ cup white sugar	1 egg	½ tsp. salt
¾ cup M&M candies		

Cream shortening and sugars. Add vanilla, egg and water. Combine ingredients, and then add them to the other mixture. Combine ingredients, and then add them to the other mixture. Stir in M&Ms. Drop by spoonfuls onto cookie sheets. Top with a few extra M&Ms per cookie if needed.

Bake at 375° for 10-12 minutes or until golden brown. Makes 3 dozen.

Mexican Wedding Cookies (*Polvorones*)

1 cup butter, softened
1 tsp. vanilla
½ cup powdered sugar
2 cups flour
½ tsp. salt
1 cup finely chopped pecans (optional)
Powdered sugar

Cream butter with vanilla until light and fluffy. Add ½ cup powdered sugar, cream well. Mix in flour and salt, then pecans. Shape dough into 1 inch balls and flatten slightly. Place on ungreased cookie sheets.

Bake at 350° for 25-30 minutes or until lightly browned. Remove from cookie sheet and cool slightly. Roll in powdered sugar well.

Maple Pecan Cookies

3 cups old-fashioned oats	1 cup unsalted butter
1 cup shredded unsweetened coconut	½ cup maple syrup
2 2/3 cups all-purpose flour	2 Tbsp. light corn syrup
1 tsp. salt	2 tsp. baking soda
1 tsp. cinnamon	½ cup boiling water
2 cups packed light brown sugar	1 tsp. maple or vanilla extract
2 cups chopped toasted pecans	

1. Preheat oven to 300°. Position racks in the upper and lower thirds of the oven. Line two baking sheets with parchment paper.
 2. Combine oats, coconut, flour, salt, cinnamon and brown sugar in a large bowl; whisk to blend. Combine butter, maple syrup and corn syrup in a medium saucepan. Heat over medium heat until butter melts, stirring occasionally; remove from heat.
 3. Combine baking soda and boiling water, stirring to dissolve. Add to maple syrup mixture, stirring well. Add maple extract. Stir into dry ingredients. Add pecans; stir well.
 4. Place ¼ cup size balls of dough on baking sheets, 3" apart. Flatten slightly.
 5. Bake 18-20 minutes, until golden brown and set, rotating positions halfway through the baking process. Cool on the baking sheets 5 minutes; transfer to a wire rack to cool completely.
- Makes about 2 ½ dozen cookies.

Oatmeal Fudge Bars

1 cup butter or margarine	2 ½ cups flour
2 cups brown sugar	1 tsp. soda
2 eggs	1 tsp. salt
2 tsp vanilla	3 cups quick-cooking oatmeal

Cream butter, add eggs and vanilla. Add flour, soda and salt, then oatmeal. Pat 2/3 of the dough on bottom of a jelly roll pan (cookie sheet).

Make filling:

Filling:

12 oz. chocolate chips	2 tsp. vanilla
1 can sweetened condensed milk	½ tsp salt
2 Tbsp. butter	1 cup chopped nuts

Heat in a double boiler until melted. Add nuts last. Spread filling over the top of dough. Dot remaining oatmeal mixture on top. Swirl with a knife. Bake at 350° for 25-30 minutes, until light brown. Cut into bars after it has cooled.

Oatmeal Chocolate Chip Cookies

(This is a big batch, about 7 doz. Cut in half if you want a smaller batch.)

Preheat oven to 350°. Cream together:

3 cups butter (6 sticks)	3 cups brown sugar	
1 ½ cups white sugar	6 eggs	2 tsp. vanilla

Mix into creamed mixture:

9 cups old fashioned oatmeal	4 cups flour	3 tsp. soda
3 cups chocolate chips	3 tsp. cinnamon	1 tsp. salt
1 cup coconut	3 cups toasted chopped pecans, optional	

Scoop dough and drop onto cookies sheets. Bake for 10-12 minutes.

Note: You can add more oatmeal if you want a thicker cookie.

Peanut Butter Cashew Sundaes

1/3 cup light corn syrup	4 scoops ice cream
¼ cup peanut butter	½ cup salted cashews

In a small bowl, combine the corn syrup and peanut butter until blended. Serve over ice cream; sprinkle with cashews.

Peanut Butter Cookies

Mix until creamy:

½ cup sugar	½ cup shortening or butter flavored shortening
½ cup brown sugar	½ cup peanut butter

Add in:

1 egg	2 Tbs. milk	1 tsp. vanilla
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Mix in until just blended:

1 1/3 cups flour	1 Tbs. baking soda	½ tsp. salt
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Roll into 1 ½" balls, roll in sugar, place on cookie sheet and flatten with fork making "#" marks. Bake at 375° for 10-12 minutes.

*"I admire all that
you do, you are smart
and beyond capable!"*

Peanut Butter Cup Cookies

½ cup soft butter	½ cup sugar	¼ tsp. salt
½ cup peanut butter	½ cup brown sugar	¼ tsp. soda
1 bag peanut butter cups	1 egg	1 ¼ cups flour

Combine butter, peanut butter, sugars & egg. Add dry ingredients. Wrap dough around peanut butter cups. Bake at 375° for 10-15 min. on a lightly greased cookie sheets.

Peanut Butter Finger Cookies *(handwritten version)*

Mix together until smooth and creamy:

1 1/3 cups margarine	2 cups brown sugar
1 ½ cups sugar	3 eggs
1 cup peanut butter	½ tsp. vanilla

Stir in:

1/3 tsp. salt	1 1/2 cups flour
¾ tsp. soda	3 cups rolled oatmeal

Mix butter, sugar, eggs, peanut butter, soda, salt and vanilla well. Stir in flour and oats, spread and pat down in to an 11"x17" pan.

Bake at 350° for 10-15 minutes. It will be light brown – do not over bake. Let cool until top is set, and then spread a thin layer of peanut butter over the top. Let it sit again until cooled.

Frost with canned chocolate frosting then cut into bars.

Peanut Butter Finger Cookies *(lunch room style)*

Mix together until smooth and creamy:

2 sticks butter	
1 1/3 cups sugar	1 cup peanut butter
2 cups brown sugar	¾ tsp. soda
5 eggs	2 tsp. vanilla

Stir in:

2 cups flour	2 cups rolled oatmeal
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Spread on buttered baking sheet and bake at 350° for about 10 minutes but not until brown. Remove from oven and quickly sprinkle with chocolate chips; spread when melted.

Mix together peanut butter frosting ingredients until creamy. When cookies have cooled, top with peanut butter frosting.

Peanut Butter Frosting

1 cup creamy peanut butter	3 cups powder sugar
	2/3 cup canned milk

Peanut Butter Oat Bars

2/3 cup butter or margarine, melted

¼ cup peanut butter

1 cup packed brown sugar

Topping:

1 cup milk chocolate chips

1/3 cup peanut butter

¼ cup light corn syrup

¼ tsp. vanilla extract

4 cups quick-cooking oats

½ cup butterscotch chips

In a mixing bowl, combine the butter, peanut butter, brown sugar, corn syrup and vanilla; gradually add the oats.

Press into a greased 13"x9"x2" baking pan. Bake at 400° for 12-14 minutes or until edges are golden brown. Cool on a wire rack for 5 minutes.

Meanwhile, for topping, melt chips and peanut butter in a microwave or saucepan. Stir until blended; spread over warm bars. Cool completely; refrigerate for 2-3 hours before cutting.

Makes 4 dozen bars.

Note: this recipe does not contain flour.

Peanut Butter Rice Krispie Treats (or O'Henry Bars)

1 cup light corn syrup

1 cup sugar

1 ½ cups peanut butter

6 cups Rice Krispies

3 oz. chocolate chips

3 oz. butterscotch chips

Mix syrup and sugar together and cook over low heat until sugar is dissolved. Do not boil this mixture. Add peanut butter to sugar and syrup mixture, and mix with the Rice Krispies.

Put mixture into a 9"x13" pan. Mix chocolate chips and butterscotch chips together and melt in the microwave until melted together. Pour over Rice Krispies. Cool completely. Cut into bars.

Peanut Butter Squares

½ cup corn syrup, maple syrup, honey or molasses

½ cup sugar

1 cup peanut butter

2 cups cereal, like Rice Krispies, corn flakes, Chex, etc.

Bring syrup and sugar to a boil, remove from heat and stir in peanut butter. Add cereal and mix well. Pack into buttered 8" square pan. Cut into squares.

Pumpkin Chocolate Chip Cookies

1 cup (2 sticks) unsalted butter, softened	½ tsp. salt
1 cup each, white sugar & light brown sugar	½ tsp ginger
2 large eggs	¼ tsp. cloves
1 tsp. vanilla	1 tsp. cinnamon
1 cup canned pumpkin puree	¼ tsp nutmeg
3 cups flour	
2 cups (12 oz. bag) milk chocolate chips, not semi-sweet	
Non-stick cooking spray or parchment paper	

Heat the oven to 350°. Spray cookie sheets with nonstick spray or line with parchment paper.

Using a mixer beat the butter until smooth. Beat in the sugars a little at a time, until the mixture is light and fluffy. Beat in the eggs 1 at a time, then mix in the vanilla and pumpkin.

In a large bowl, whisk together the flour, soda, salt, cinnamon, ginger, nutmeg and cloves. Slowly beat the flour mixture into the batter in thirds. Stir in the chips. Scoop the cookie dough by heaping tablespoons onto the prepared cookie sheets and bake for 15 to 20 minutes or until the cookies are browned around the edges. Remove the cookie sheets from the oven and let them rest for 2 minutes. Take the cookies off with a spatula and cool them on a wire rack. Makes about 60 cookies.

Raisin-Filled Cookies

2 cups shortening	4 eggs, slightly beaten	1 tsp. salt
2 cups white sugar	2 Tbsp. milk	2 tsp. soda
1 cup brown sugar	2 tsp. vanilla	7 cups flour

Cream sugar and shortening, add eggs. Blend well. Sift dry ingredients and add alternately with liquid. Stir in vanilla. Shape into rolls. Wrap in waxed paper or foil and freeze.

When firm, slice ¼" thick. Place 1 tsp. of raisin mixture (see recipe below) on each slice and cover with a second slice of dough. Bake at 350° for 8-10 minutes, or until lightly browned.

Note: The rolls of dough should be sliced thin. The top slice bakes down over the bottom and seals itself. You'll never have a tough cookie, and they are always delicious!

Filling:

¾ cup sugar	1 cup water	1 tsp. vanilla
1 Tbsp. flour	1 cup chopped nuts	
2 cups ground raisins (ground dates may be used)		

Combine all ingredients, boil until blended and thickened. Let cool.

Ranger Cookies

1 cup butter	2 cups rolled oats
1 cup brown sugar	1 tsp. baking soda
1 cup sugar	½ tsp. salt
2 eggs	2 cups Rice Krispies or crushed corn flakes
1 tsp. vanilla	1 pkg. coconut
2 cups flour	1 cup white chocolate chips
1 cup milk chocolate chips	

Cream sugars and butter. Blend in eggs and vanilla. Measure and blend dry ingredients. Add to creamed mixture. Add oats and coconut. Bake at 375° for 10 to 15 minutes.

Rice Krispie Frozen Raspberry Squares

½ cup butter	2 cups Rice Krispies
1 cup brown sugar	1 cup coconut
¾ cup walnuts (optional)	½ gallon vanilla ice cream

Melt butter. Add brown sugar, Rice Krispies, nuts, and coconut. Press half of the mixture into a 9"x13" pan. Slice ice cream and layer it on top. Sprinkle the rest of the Rice Krispy mixture on the ice cream. Freeze. Top with raspberry sauce when ready to serve. Cut into squares when ready to serve.

Raspberry Sauce:

1 box Danish dessert	1 (10 lb.) bag frozen raspberries or 2 cups -
Small amount of water	of fresh raspberries

Follow directions of Danish dessert box. Huckleberries are also great to use in place of raspberries.

Rice Krispie Treats *(Mom's)*

Melt in a large pan:

3 cubes butter (1 ½ cup)

Add in:

1 bag of small marshmallows 1 ½ bag of large marshmallows

When butter and marshmallows are melted add another ½ bag of the large marshmallows, stir, but do not let them melt completely.

Pour over 1 large bag (not box) of Rice Krispies and fold in. Press into a greased casserole pan or cookie sheet and cool. Cut into squares when cool.

Note: Melted white chocolate can be spread over the top and milk chocolate can be drizzled over white chocolate for a fancy treat.

Rocky Mt. Grizzly Bear Paw Rice Krispie Treats

5 Tbsp. butter	1 (4 oz.) bar of chocolate, melted (Hershey)
5 ½ cups Rice Krispie cereal	1 (4 oz.) bar white chocolate, melted (Lindt)
1 (10 oz.) pkg. marshmallows	¾ cup coarsely chopped cashews
½ cup creamy peanut butter	¼ cup prepared, or homemade caramel

Butter a small baking sheet, set aside. In a large saucepan, melt butter over low heat, add marshmallows and stir until smooth. Remove from heat and stir in peanut butter. Fold in cereal.

When evenly coated, pour into prepared pan. Press to flatten slightly. Sprinkle cereal mixture with half the nuts. Drizzle half of the chocolate, white chocolate and caramel over the nuts.

Refrigerate for 5-7 minutes, or until chocolate is slightly set. From the small end of pan, lift cereal and roll, jelly roll style. Pressing lightly to compress, smoothing edge to seal.

With seam side down, drizzle remaining, chocolates, and caramel over the top of roll, finishing with remaining chopped nuts. Refrigerate until firm. Slice into rounds when ready to serve. Makes 10 pieces.

Seven Layer Bar

½ cup margarine	16 oz. milk chocolate chips
1 ¾ cups graham cracker crumbs - (crush fine with rolling pin or blender)	16 oz. butterscotch chips
1 cup shredded coconut	15 oz. can sweetened condensed milk
	1 cup pecans or walnuts, chopped

Melt margarine in 13"x9" pan. Sprinkle with graham cracker crumbs. Add chocolate chips. Add butterscotch chips. Add coconut. Pour canned milk over the top, press in lightly. Bake at 350° for 25 minutes.

Salted Peanut Chews

Base Layer:	1 egg	1/3 cup butter	1 pkg. yellow cake mix
2 nd Layer:	3 cups mini-marshmallows		
Topping Layer:			
2/3 cup corn syrup	2 tsp. vanilla	2 cups peanut butter chips	
¼ cup butter	2 cups Rice Krispies	2 cups salted peanuts	

Heat oven to 350°. In a bowl, combine base ingredients. Mix at low speed until crumbly. Press in to bottom of 9"x13" pan. Bake for 12 to 18 minutes. Remove from oven and sprinkle with marshmallows.

Bake another 1 to 2 minutes; cool and set aside. In a pan, heat syrup, margarine, vanilla and chips until smooth; stir constantly. Remove from heat, stir in cereal and nuts. Immediately spoon topping over marshmallows. Spread over entire base layers. Chill, cut into bars, serve.

Sugar Cookies *(Best rolled out cookie recipe ever!)*

1 cup shortening	1 tsp. soda	5 cups flour
2 cups sugar	1 cup sour cream	1 tsp. salt
3 eggs	1 tsp. vanilla	

Cream shortening, sugar and eggs. Dissolve soda in sour cream and vanilla; add alternately with flour and salt. Chill overnight. Roll on floured surface and cut out cookies. Bake on cookie sheets for 8-10 min. at 375°. Frost cookies with butter cream frosting when cool. Makes 5 dozen cookies.

Note: No matter how many times you roll the dough out, it never gets hard and dough rises as it cooks.

Easy Butter Cream Frostings:

½ cup soft butter	4 ½ cups powdered sugar
1 ½ tsp. vanilla	5 – 6 Tbsp. 2% milk

In a large bowl, beat butter until creamy. Beat in the confectioners' sugar, vanilla and enough milk to achieve desired consistency. Yield: About 3 cups.

Easy Almond Buttercream Frosting: Prepare as directed above, use 1/2 to 3/4 teaspoon almond extract instead of the vanilla.

Easy Chocolate Buttercream Frosting: Prepare as directed above, except use 4 cups confectioners' sugar, 1/2 cup baking cocoa and 6-7 tablespoons milk.

Easy Lemon Buttercream Frosting: Prepare as directed above, except use 5-6 tablespoons lemon juice instead of the milk and 1 teaspoon grated peel.

Easy Orange Buttercream Frosting: Prepare as directed above, except use 5-6 tablespoons orange juice instead of the milk and add 1 teaspoon grated orange peel.

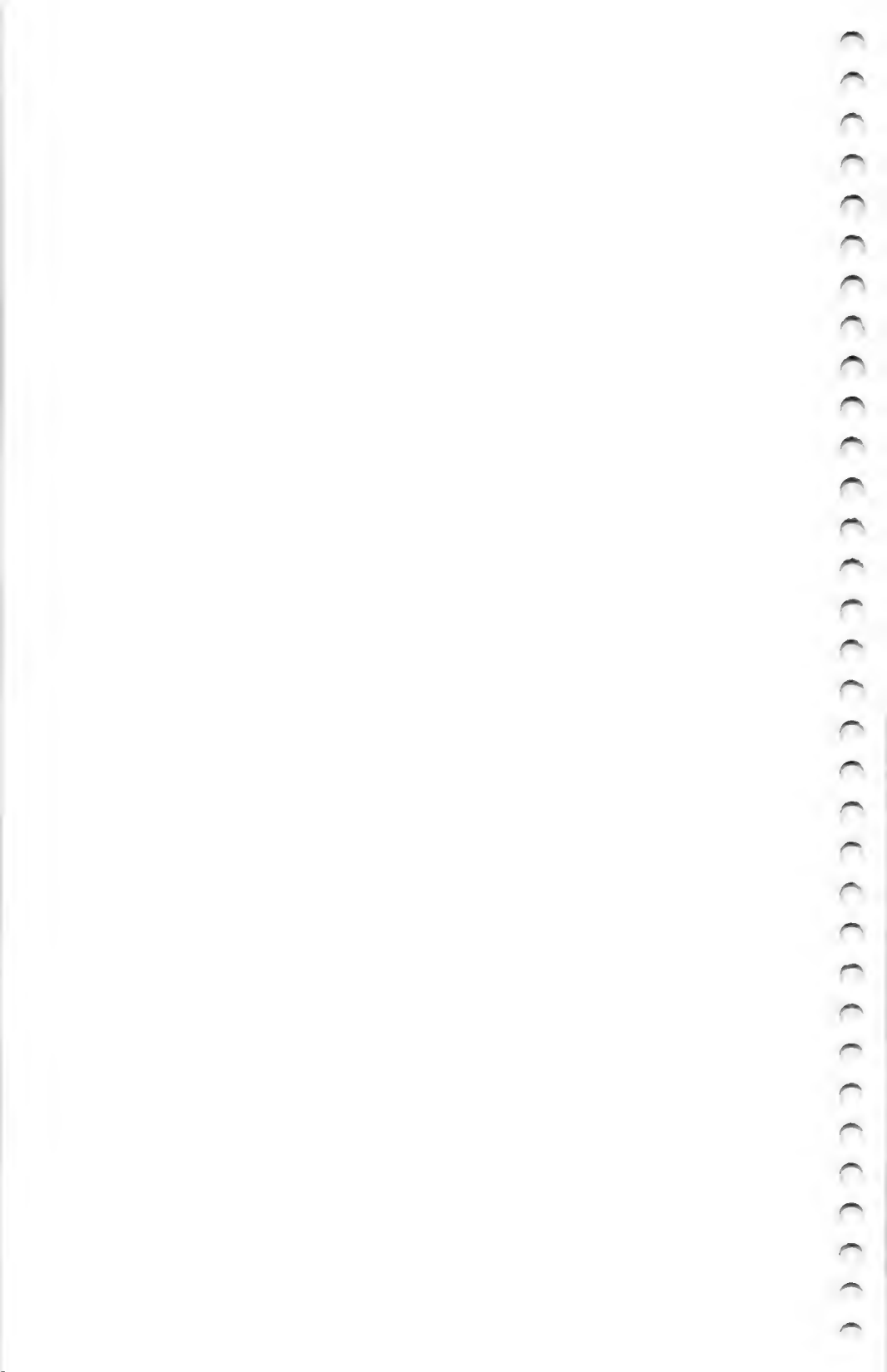
Easy Peanut Butter Frosting: Prepare as directed above, except use 1/2 cup peanut butter instead of the butter and use 6-8 tablespoons milk.

Easy Peppermint Buttercream Frosting: Prepare as directed above, except use 1/2 to 3/4 teaspoon peppermint extract instead of the vanilla.

"You have been blessed with everything you need to succeed!"

Desserts, Sweets, Cookies, & Bars





~Desserts & Sweets~

Apple Cobbler

1 1/3 cups sugar, divided
¼ cup water
2 Tbsp. quick-cooking tapioca
¼ tsp. ground cinnamon
6 cups thinly sliced peeled tart apples (about 5 medium)
1 cup all-purpose flour
1 tsp. baking powder
¼ tsp. salt
1/3 cup butter or margarine, melted
¼ cup milk
1 ½ cups (6 oz.) shredded cheddar cheese
½ cup chopped walnuts
Whipped topping, optional

In a large saucepan, combine 1 cup sugar, water, tapioca and cinnamon. Bring to a boil over medium heat, stirring occasionally. Remove from the heat; stir in the apples until coated.

Pour into a greased 8" baking dish; set aside. In a small bowl, combine the flour, baking powder and salt and remaining sugar. Stir in butter and milk just until moistened. Fold in cheese and walnuts. Sprinkle over apple mixture.

Bake at 375° for 30-35 minutes or until filling is bubbly. Serve with whipped topping if desired. Makes 6-8 servings.

Apple Crisp

5 cups thin sliced apples, any kind
1 cup brown sugar
¾ cup flour
¾ cup rolled oats
1 tsp. cinnamon
½ cup butter

Arrange apples in a buttered 9"x9"x2" pan or large pie plate. Combine brown sugar, flour, oats and cinnamon. Cut in butter until crumbly. Press mixture over apples.

Bake at 350° for 45-50 minutes or until top is browned. Serve warm with ice cream.

Apple Pie *(farmhouse style)*

2 disks pre-made pie dough
2 ½ lbs. mixed apples, peeled, cored and chopped into ¾" pieces
2 Tbsp. flour
¾ cup sugar + 1 Tbsp.
1 tsp. cinnamon
¼ tsp. nutmeg
½ tsp. salt
1 Tbsp. lemon juice
1 Tbsp. butter
1 egg, beaten

Heat the oven to 375°. Take one of the dough disks and transfer to a 9" pie pan. Set aside and keep chilled. Keep remaining dough disk chilled also.

Toss the chopped apples, flour, ¼ cup sugar, cinnamon, nutmeg, salt and lemon juice together and mix until combined. Pour apple mixture into the prepared pie pan. Dot with butter. Top with the remaining dough. Trim, leaving ½" overhang. Fold under, and crimp/pinch edges. Cut small slits in top crust. Brush crust with beaten egg (discard extra egg). Sprinkle the top with remaining sugar.

Bake 15 minutes in the preheated oven. Reduce the temperature to 350°. Continue baking for 35 to 45 minutes, until apples are soft and crust is golden brown.

Apple Nut Pudding

4 eggs	½ tsp. nutmeg
2 cups sugar	1 cup chopped nuts
1 ½ cups flour	1 tsp. almond flavoring
2 tsp. baking powder	3 cups diced raw apples
1 tsp. cinnamon	

Beat eggs until fluffy. Add sugar gradually, stir thoroughly. Add remaining ingredients. Bake in an oblong dripper pan at 350° for 45-50 minutes. Serve with whipped cream.

*"Look for the positive; it will
always outweigh the negative!"*

Apricot Pecan Bars

1 tube (8 oz.) Pillsbury refrigerated crescent rolls
1 ½ cups chopped pecans, divided
¾ cup confectioners' sugar
½ tsp. ground cinnamon
¼ tsp. ground nutmeg
1 jar (12 oz.) apricot preserves
¾ cup all-purpose flour
½ cup packed brown sugar
½ cup cold butter or margarine
1 cup flaked coconut

Unroll crescent dough into a rectangle; press into a greased 13"x9"x2" baking pan. Sprinkle with 1 cup pecans, confectioners' sugar, cinnamon and nutmeg. Drop preserves over the top.

In a bowl, combine the flour and brown sugar; cut in butter. Add the coconut and remaining pecans. Sprinkle over preserves. Bake at 375° for 25-30 minutes or until golden brown. Cool on a wire rack before cutting. Makes about 1 ½ dozen.

Banana Crunch Bundt Cake

5 Tbsp. butter or margarine
2 large bananas
1 pkg. Pillsbury coconut pecan or coconut almond frosting mix
1 cup rolled oats
1 cup dairy sour cream
4 eggs
1 pkg. Pillsbury yellow cake mix + 2 Tbsp. flour

1. Pre-heat oven to 350°. Grease and flour a 10" tube/Bundt pan.
2. In saucepan, melt butter; stir in frosting mix and rolled oats until crumbly; set aside.
3. In a large bowl, blend the sour cream, eggs and bananas (chop up bananas first to mix easier) until smooth.
4. Blend in cake mix and extra flour; beat 2 minutes at medium speed.
5. Pour 1/3 of batter (2 cups) into prepared pan. Sprinkle with 1/3 of crumb mixture (1 cup).
6. Repeat twice with batter and crumbs, ending with crumbs. (You don't lose as many crumbs when it is all baked if you just put a few of the crumb mixture on the top layer. When you turn out the cake on a plate, crumbs will be on the bottom.)
7. Bake for 50-60 minutes. Cool completely before serving.

Banana Split Cake

1 cube margarine	4 bananas
2 cups graham cracker crumbs	1 (20 oz.) can crushed pineapple
2 cups powdered sugar	1 (9 oz.) carton Cool Whip
1 cube margarine	Chopped nuts
2 eggs	Cherries or strawberries

1. Mix 1 cube of melted margarine with 2 cups graham cracker crumbs. Press into bottom of a 9"x13" greased pan.
2. In a bowl, mix butter, powdered sugar and eggs for 12 minutes with an electric mixer.
3. Spread over crust. And bake at 350° for 45-55 minutes. Cool completely.
4. Slice 4 bananas over mixture. Drain crushed pineapple and spread over bananas. Spread Cool Whip over entire cake and sprinkle with nuts. Decorate with cherries or excellent with fresh strawberries instead.

Better Than "You Know What" Cake

1. 1 box Devil's food cake mix, prepared as directed on box. Bake in a prepared 9"x13" cake pan.
2. After cake is cooked and still warm, poke holes throughout cake with the end of a wooden spoon. Spoon 1 full can of sweetened condensed milk over cake and spread until covered.
3. Spread 1 jar of warm hot fudge over condensed milk.
4. Drizzle ½ jar warm caramel over hot fudge and let cake cool completely.
5. Cover cake completely with Cool Whip and sprinkle crushed Skor's bar over the top.

Note: Using only egg whites and not yolks, makes a better cake.

Book of Mormon Treat

Stir in a sauce pan, until dissolved, then let stand for 5 min:

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| 1 cup sugar | 1 envelope Knox unflavored gelatin | ½ cup hot tap water |
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- In another bowl mix the following & set aside:
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|-------------------|----------------|
| 1 pint sour cream | ½ tsp. vanilla |
|-------------------|----------------|

On medium heat, bring gelatin mixture to a rolling boil. Remove from heat. Wisk in sour cream mixture. Cool in refrigerator, then wisk again. Pour into 10 serving cups. Sprinkle with brown sugar and add fresh strawberries or raspberries.

Note: brown sugar and berries must be added or the gelatin mixture will taste funny without them. This is a good desert if you want to make something different for your family.

Carrot Cake

Mix together:

½ tsp. ground cloves	2 cups flour	¾ tsp. nutmeg
1 tsp. baking powder	1 ½ tsp. cinnamon	¾ tsp. salt
1 ¼ tsp. baking soda		

In a separate bowl mix:

1 cup white sugar	1 ¼ cup brown sugar	4 large eggs
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Add to sugar mixture and beat on low:

1 ½ cup vegetable oil	1 tsp. crystallized ginger
¼ cup heavy cream	½ tsp. ground ginger
1 tsp. vanilla	1 tsp. grated orange peel

Combine all ingredients. Mix well. Add:

1 cup chopped walnuts	3 cups shredded carrots
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Pour batter into 3 greased and floured, round cake pans. Bake at 350° for 38-40 minutes. Cool for 20 min. Turn out from pans, cool completely and frost into a 3 layer cake with cream cheese frosting and top with chopped nuts if desired.

Cream Cheese Frosting

Mix until smooth:

	1 lb. cream cheese
1 tsp. vanilla	1 tsp. grated orange peel
2 cups powdered sugar	2 tsp. orange juice

Caramel Corn

1 cup light corn syrup	1 lb. brown sugar
1 stick of butter	1 Tbsp. soda
1 Tbsp. vanilla	1 can sweetened condensed milk

Approximately 2 bowls hot air popped popcorn

Pop popcorn with hot-air popper, set aside. In a large pot over medium heat, mix together corn syrup, butter and brown sugar. Heat to a softball stage, stirring constantly. Add condensed milk, soda and vanilla.

Pour over popcorn and mix well. Pour over two large cookie sheets. Butter hands and mold popcorn into balls or place in Ziploc bags or a Tupperware bowl.

*"Always work hard,
love hard, and serve hard."*

Caramel Corn Puffs

1 large bag corn puffs (like Barrel O' Fun brand)

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|--------------------------------|------------------------|
| 1 cup brown sugar | 1 cup light corn syrup |
| 1 cup butter (2 cubes) | ½ tsp. salt |
| 1 can sweetened condensed milk | 1 tsp. baking soda |

Boil all ingredients, except puffs, for 4 min. (Over 5 minutes is too long.) Put puffs in a large bowl. Pour caramel over corn puffs and fold in. Place on counter or cookie sheets to dry. You can also add chopped nuts and coconut if desired.

Carrot Cake

- | | |
|------------------|------------------------|
| 1 3/4 cups sugar | 2 cups un-sifted flour |
| 2 tsp. soda | 2 tsp cinnamon |
| ¼ tsp. allspice | 1 tsp. nutmeg |
| ¼ tsp. ginger | |

Sift above ingredients together, and then mix in:

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| 1 1/3 cups cooking oil | 3 cups grated carrots |
| 4 eggs, one at a time | 1 cup chopped nuts |

Bake at 350° for 40-45 minutes. Make 1 drifter size cake. Frost when completely cooled, with cream cheese frosting and sprinkle with additional nuts.

Cream Cheese Frosting

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|-------------------------|----------------------|
| 8 oz. pkg. cream cheese | 1 tsp. vanilla |
| ½ cup butter, softened | 1 lb. powdered sugar |

Mix all ingredients together until creamy.

Cherry Casserole Cake

Pre-heat oven to 350°. Grease and flour a 9"x13" cake pan and set aside.

Mix as directed on box, 1 white or yellow cake mix. Mix in 2 (21 oz.) cans of pie cherries with juice and pour into cake pan. In a bowl mix together well:

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|--------------------------|-----------------------|
| 1 cup sugar | ½ tsp. almond extract |
| 1 Tbsp. cornstarch | 2 Tbsp. melted butter |
| 1 tsp. red food coloring | |

Pour over cake mixture and bake for 50-60 minutes, until done. Serve hot or cold with whipped cream

Creamy Cheesecake

Crust: 1 ¼ cups graham cracker crumbs
3 Tbsp. butter, melted ¼ cup sugar

Filling:
2 (8 oz.) pkg. regular cream cheese 1 ¼ cups sugar
2 (8 oz.) pkg. fat-free cream cheese 4 eggs
1 ½ Tbsp. lime or lemon juice 1 pinch salt

1. Preheat oven to 350°. Spray a 9" spring-form pan with nonstick cooking spray. Set aside.
2. Combine graham cracker crumbs, sugar and melted butter in a small bowl. Press into the bottom and up the sides of prepared pan.
3. Bake 10 minutes. Remove from the oven and cool on a wire rack.

Filling:

1. Beat regular and fat-free cream cheeses together at high speed with a mixer until creamy; gradually add sugar, mixing well. Add eggs one at a time, beating just until each one is incorporated. Add juice and a pinch of salt; beat until smooth. Pour into prepared crust.
2. Bake 50-60 minutes or until mixture is almost set and slightly firm to the touch. Run a knife around edge of pan to release sides and help prevent cracking. Cool to room temperature on a wire rack; cover and chill at least 8 hours.

Chocolate Cream Bars

2 ½ cups flour 1 tsp. soda
1 cup butter or margarine, softened ½ tsp. salt
1 ½ cups firmly packed brown sugar 3 cups rolled oats

Filling:
2 cups (12 oz. pkg.) semi sweet chocolate chips
1 (14 oz.) can sweetened condensed milk ½ tsp. salt
2 Tbsp. butter or margarine 2 tsp. vanilla

Heat oven to 350°. Lightly spoon flour into measuring cup; level off. In a large bowl, combine first 6 ingredients; mix at low speed until crumbly. Press 4 cups crumb mixture into ungreased 15"x10" cookie sheet.

In a medium sauce pan, combine first 4 filling ingredients. Heat, stirring constantly until chocolate is melted and mixture is smooth. Stir in vanilla. Pour filling over crumb crust. Sprinkle remaining crumb mixture over filling.

Bake for 25 -30 minutes until golden brown. Cool; cut into bars. Makes 3-4 dozen bars.

Chocolate Sheath Cake

1 ½ sticks butter	3 eggs beaten	1 ½ tsp. soda
¾ cup shortening	¾ cup buttermilk	1 ½ tsp. cinnamon
6 Tbsp. cocoa	1 ½ tsp. vanilla	3 cups sugar
1 ½ cup water	3 cups flour	2 dashes salt

Melt shortening and butter in a saucepan. Add cocoa and water, bring to a boil. Beat eggs in a large mixing bowl. Add cocoa mixture, buttermilk and vanilla. Mix flour, soda, sugar, cinnamon and salt. Mix with cocoa mixture. Pour into greased and floured 15 ½" x 10 ½" x 1" jelly roll pan.

Bake at 375° for 20-30 minutes or until done. While cake is baking, prepare frosting:

Chocolate Frosting:

1 sticks butter	1 bag powdered sugar
1 tsp. vanilla	6 Tbsp. evaporated milk
4 Tbsp. cocoa	1 cup chopped nuts

Melt butter in a saucepan over very low heat. Add cocoa, milk, vanilla and sugar. Mix well. Add nuts, if desired. Pour over hot baked cake and spread to edges. Serve cake when frosting is set.

Decadent Chocolate Cake

1 pkg. Devils Food chocolate cake mix	8 oz. sour cream
1 ½ cups semi-sweet chocolate chips	1 cup water
¾ cup vegetable oil	4 eggs
1 pkg. (4 serving size) instant chocolate fudge pudding & pie filling	

Combine all ingredients. Pour cake mixture into a greased and floured 9"x13" cake pan and bake at 350° for about 45-55 minutes. Check for doneness. Serve hot with vanilla ice cream.

(Mom topped with chocolate sauce and whipped cream.)

Easy Lemon Raspberry Pie

1 (8 oz.) Philadelphia cream cheese (softened)	
1 pkg. Jell-O lemon pudding & pie filling	
1 cup cold milk	1 pre-made graham cracker crust
2 tsp. grated lemon peel	1 additional cup Cool Whip
1 cup thawed Cool Whip	Fresh raspberries or raspberry topping

Mix first 5 ingredients well. Pour into pie crust. Top with additional Cool Whip and raspberries. Chill until set. Serve.

Easy Peach Crisp

2 cans (15 ¼ oz. each) slice peaches in heavy syrup, drained

1/3 cup flour

1/3 cup firmly packed brown sugar ¼ tsp. cinnamon

1/3 cup old-fashioned oats ¼ cup butter or margarine, melted

1. Place fruit in 1 qt. shallow baking dish.
2. Combine flour, sugar, oats and cinnamon.
Mix in butter until crumbly; sprinkle over fruit.
3. Bake at 350° for about 30 minutes or until golden brown. Serve with ice cream, if desired.

English Toffee

1 lb. butter

4 Tbsp. light corn syrup

2 ½ cups sugar

1/3 lb. chopped walnuts & almonds (optional)

1 cup water

½ lb. chopped chocolate bar or milk chocolate chips

In a heavy 8 qt. pan cook sugar, water, syrup and nuts. Stirring constantly until candy thermometer reads 285° or until it reaches crack stage (mixture is very thick and forms large bubbles that burst and omit steam like a geyser).

Let stand a few minutes. Put melted chocolate on top, spread evenly and then sprinkle nuts on top. Cool for 5 hours. Break into large pieces and eat!

Fudge

12 oz. can evaporated milk

12 oz. jar marshmallow cream

4 ½ cups sugar

4 Hershey's milk chocolate bars

½ cup butter (not margarine)

1 Tbsp. vanilla

12 oz. pkg. semi-sweet chocolate chips

Combine evaporated milk and sugar in a large pot on stove. Bring to a boil over medium heat, stirring until mixture reaches the soft ball stage.

Pour into stand mixer bowl. Add butter, semi-sweet chocolate chips, marshmallow cream and Hershey bars. Whip together (chocolate will melt as it whips). Add vanilla. Pour into pan and refrigerate.

When cool, cut into 1 – 1 ½" squares.

"I can't thank you enough!"

Fudge Meltaways *(good holiday treat)*

1 sq. unsweetened chocolate (1 oz.)	2 cups graham cracker crumbs
½ cup butter	1 tsp. vanilla
¼ cup sugar	1 cup coconut
1 egg beaten	½ cup chopped nuts

Melt butter and chocolate in a sauce pan. Blend in sugar, vanilla, egg, crumbs, coconut & nuts into butter-chocolate mixture. Mix well and press into an ungreased 11 ½"x7 ½" baking dish or a 9"x9" square pan. Refrigerate.

¼ c. butter	1 tsp. vanilla
1 Tbsp. milk or cream	1 ½ sq. unsweetened chocolate (1 ½ oz.)
2 cups sifted powdered sugar	

Mix additional butter, milk powdered sugar and vanilla. Spread over crumb mixture. Chill. Melt 1 ½ squares chocolate and spread evenly over chilled filling. Chill again.

Cut into 1 inch squares before completely firm. Makes 3 – 4 dozen squares.

Lazy Cobbler *(best cobbler ever!)*

In a 9"x9" cake pan, melt 1/3 cup butter, then spray pan with non-stick cooking spray well.

Mix together:

1 cup flour	1 cup sugar	1 tsp. baking powder
Pinch of salt	2/3 cup milk	

Pour over melted butter. Put 1 to 2 cups diced fruit on top. Sprinkle with cinnamon. Bake at 350° for 45 minutes. Serve with whipped cream or ice cream.

Lemon Cake or Citrus Cream Cake

1 yellow or white cake mix	2 Tbsp grated lemon peel	¾ cup water
1 pkg. lemon Jell-O	1 cup sour cream	3 eggs
¼ cup vegetable oil		

Pre-heat oven to 350°. Mix all ingredients for 1 minute. Scrape pan down and mix for 2 more minutes. Grease and flour a 9"x13" cake pan. Pour batter into pan. Bake for 45-50 minutes. Cool completely.

Topping:	1 small tub Cool Whip	1/3 cup powdered sugar
	1/3 cup sour cream	

Blend until smooth. Frost cake. Top with 1 large can of drained mandarin oranges. Cut into squares. Serve.

Mother Goose Popcorn

1 ½ cup powdered sugar	1 dash salt	½ cup milk + 1 Tbsp.
1 Tbsp. butter	1 cup sugar	¼ tsp. red food coloring

Mix all ingredients in a sauce pan. Cook over medium heat for 2 minutes. Pour over 6 quarts of air popped popcorn. Stir until coated and dry.

Nutty Fudge

4 cups sugar	1 can Eagle Brand milk	1 Tbsp. vanilla
½ bag marshmallows	½ lb. butter	
3 (8 oz.) milk chocolate Hershey Bars with almonds		

Cook sugar and milk together for 10 minutes. Add the rest of the ingredients, mix well. Pour on to a greased cookie sheet. Let cool completely and cut into squares.

Oreo Truffles

1 pkg. Oreo's (original, not Double Stuff)	1 pkg. vanilla almond bark
8 oz. cream cheese, softened	1 pkg. chocolate almond - bark
Wax paper & toothpicks	

Crush: Oreos in a food processor or blender first. Add 5 or 6 cookies at a time then crush them into fine crumbs and pour into a mixing bowl or Kitchen Aid Mixer bowl. Continue this process until all cookies have been crushed. Add softened cream cheese to the mixing bowl and mix until it clumps together. Roll mixture into small balls. Place on cookie sheets lined with wax paper. Insert a toothpick completely into each ball. Put in fridge for about 1 hour.

Dip: Melt about 3-4 squares of chocolate almond bark at a time in your microwave for 90 seconds, stir, and then melt at 15 second intervals until chocolate is smooth. Dip each Oreo ball into the melted chocolate. Twist the toothpick a little to make sure the ball is coated. Remove ball from chocolate and let any excess chocolate drips off. Place each Oreo ball on waxed paper and continue to the next ball. Don't try and make them pretty or perfect or it will take forever. Once the balls have dried (about 10-15 minutes), carefully remove each toothpick. This will leave a small hole on the top of each ball.

Next, melt the white almond bark, the same way. Place in a piping bag with a very small tip opening or a Zip Lock back with a very small cut in one corner. Drizzle chocolate over balls, making sure to cover toothpick hole.

Put back in fridge for 10-15 minutes before serving. You can freeze these too, if there are ever any left. Enjoy!! Warning! Very, very addicting!

Pumpkin Cake

Step 1, Mix together:	1 yellow cake mix ½ cup margarine	1 egg (Reserve 1 cup of this mixture)
Step 2, Mix together:	2 cups pumpkin ¾ cup brown sugar ¼ tsp. salt ¾ cup canned milk	1 tsp. pumpkin pie spice 2 eggs 1 tsp. vanilla
Step 3, Mix together:	1 cup reserved cake mix 1 tsp. cinnamon	¼ cup sugar ¼ cup margarine

Grease a 9"x13" cake pan and press step on mix into bottom. Pour in step two mixed filling. Sprinkle step three mix on top.

Bake at 350° for 45-50 minutes.

Pumpkin Crisp

1 can or 3 cups pumpkin	4 tsp. pumpkin pie spice
½ tsp. salt	1 cup canned milk
½ tsp. cinnamon	1 cup sugar
3 eggs beaten	

Mix all ingredients together and pour into a 9"x13" greased pan. Then mix together:

½ cup softened butter	1 yellow cake mix
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Melt butter, add to cake mix. Sprinkle on top of pumpkin base. Bake at 375° for about 35 minutes or until golden brown.

Rice Custard Pudding

4 eggs, well beaten	1 tsp. vanilla
¾ c. sugar	3 cups scalded milk
½ tsp. salt	1 cup cooked rice
¼ tsp. nutmeg	¼ cup raisins
½ tsp. cinnamon	

Preheat oven to 325°. Spray a deep cake pan or casserole dish with non-stick cooking spray. In a bowl, beat eggs, sugar, salt, spices and vanilla together. Add milk, rice and raisins. Stir until blended. Pour into prepared pan and place in oven.

On a lower rack, place a pan of water under the baking pan to keep pudding from cooking too fast on the bottom. Bake for 25 minutes or until thick in the center.

Seven-Up Cake

1 box pineapple, instant Jell-O pudding ¾ cup canola oil
1 box lemon supreme cake mix 1 (10 oz.) 7-Up 4 eggs

Mix all ingredients for 3 minutes. Pour into a greased and floured 9"x13" cake pan and bake at 350° for about 30-40 minutes or until done. Cool completely and frost with canned frosting, any flavor.

Super-Moist Chocolate Mayo Cake

1 box (18 oz.) chocolate cake mix 3 eggs
1 cup real mayonnaise 1 tsp. ground cinnamon, optional
1 cup water

Pre-heat oven to 350°. Grease and lightly flour two 9" round cake pans, set aside.

Beat cake mix, mayonnaise, water, eggs and cinnamon for 30 seconds in large bowl with electric mixer on low speed. Beat on medium speed, scraping sides occasionally for 2 minutes. Pour batter into prepared pans.

Bake 30 min. or until toothpick inserted in centers comes out clean. Cool 10 minutes on wire rack; remove from pans and cool completely. Sprinkle, if desired, with powdered sugar or frost between layers, top and sides.

Sour Cream Banana Spice Cake

2 eggs, separated 2 cups sifted flour
½ cups butter or margarine 1 tsp. cinnamon
1 ½ cup firmly packed brown sugar ½ tsp. cloves
½ to ¾ cup mashed bananas 1 tsp. soda
½ cup sour cream ½ tsp. salt
1 tsp. vanilla ½ cup chopped nuts (optional)

Beat eggs whites till stiff. Set aside. Cream butter, sugar and egg yolks. Add in bananas, sour cream and vanilla. Mix well. Sift together the dry ingredients (except nuts). Alternate adding dry ingredients and banana/butter mixture.

Carefully fold in egg whites and nuts. Pour into a 9"x13" greased & floured pan. Bake at 350° for 45-55 min. Cool completely and top with icing.

Icing:

2/3 cup brown sugar ¼ cup cream
6 Tbsp. butter 1 cup coconut

Stir together and spread over cake. Put frosted cake under broiler to melt icing, for 1 or 2 minutes.

Texas Sheet Cake

1 cup butter	2 cups flour	½ tsp. salt
1 cup water	2 cups sugar	½ cup sour cream
¼ cup baking cocoa	1 tsp. baking soda	

icing:

¼ cup + 2 Tbsp. milk	1 tsp. vanilla
3 ¾ cups powdered sugar	3 Tbsp. baking cocoa
	½ cup butter or margarine

In a large sauce pan, bring the butter, water and cocoa to a boil. Remove from the heat. Combine the flour, sugar baking soda and salt; add to cocoa mixture. Stir in the sour cream until smooth. Pour into a greased 15"x10" baking pan. Bake at 350° for 20-25 minutes or until a toothpick inserted near the center comes out clean.

In a saucepan, melt butter; add milk and cocoa. Bring to a boil. Remove from the heat. Whisk in powdered sugar and vanilla until smooth. Pour over warm cake. Cool completely on a wire rack.

White Raspberry Cake

1 pkg. white cake mix	2 cups heavy cream
1 (16 oz.) can raspberry filling	½ cup powdered sugar
1 cup fresh raspberries, for garnish	½ cup raspberry jam
1 tsp. vanilla	1 Tbsp. warm water

1. For the cake: Prepare and bake cake following the package directions for two 9" round cakes. Cool and cut each cake layers into two layers so that you now have four layers.
2. Spread raspberry filling evenly between the four layers and chill for 30 minutes.
3. For the frosting: In a mixing bowl, whip cream, sugar and vanilla until soft peaks form and hold their shape.
4. For the sauce: Combine raspberry jam with warm water and mix well. Frost the sides of the cake with frostings. Drizzle sauce over the top and garnish with fresh raspberries.

Toffee Apple Dip

8 oz. cream cheese, softened	¼ cup sugar
½ cup brown sugar	1 tsp. vanilla
1 pkg. Skor Toffee bits	

Mix together first 4 ingredients until creamy. Fold in Skor bits. Serve with apple slices.

Vanilla Pudding Dessert

2 pkgs. graham crackers
1 small pkg. vanilla pudding

2 cups Cool Whip
Chocolate sauce

Butter an 8"x8" pan. Put down a layer of graham crackers. Mix the pudding as directed and fold in 1 cup of whipped cream. Add half of the pudding mixture on top of the crackers. Put down another layer of crackers and then the rest of the pudding. Frost the top with the other cup of Cool Whip. Let set in fridge for at least 2 hours or overnight. Right before serving, drizzle with chocolate sauce. (Recipe can be doubled for a 9"x13" pan.)

Zucchini Pie

2 cups grated zucchini (well drained)
1 small can frozen limeade
3 drops green food coloring

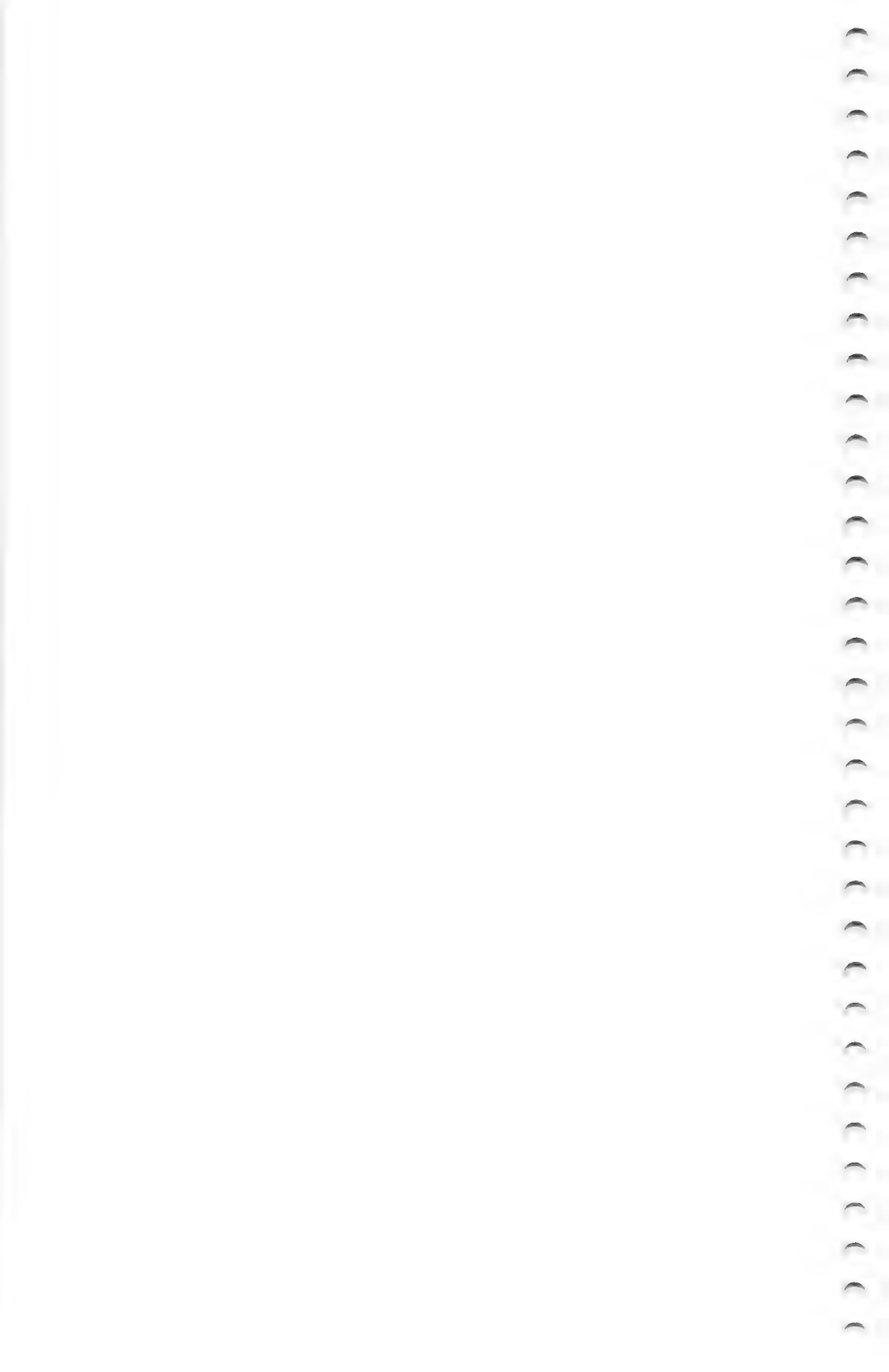
1 can Eagle Brand condensed milk
1 large tub Cool-Whip (thawed)

Mix all together. Pour into 2 prepared graham cracker crust and chill.
Makes 2 pies.

"Thanks so much for
everything;
the food and the
wonderful gifts.
We love you and
appreciate you for it
and are very grateful
for you and your
family. Thank you
dear....bye."

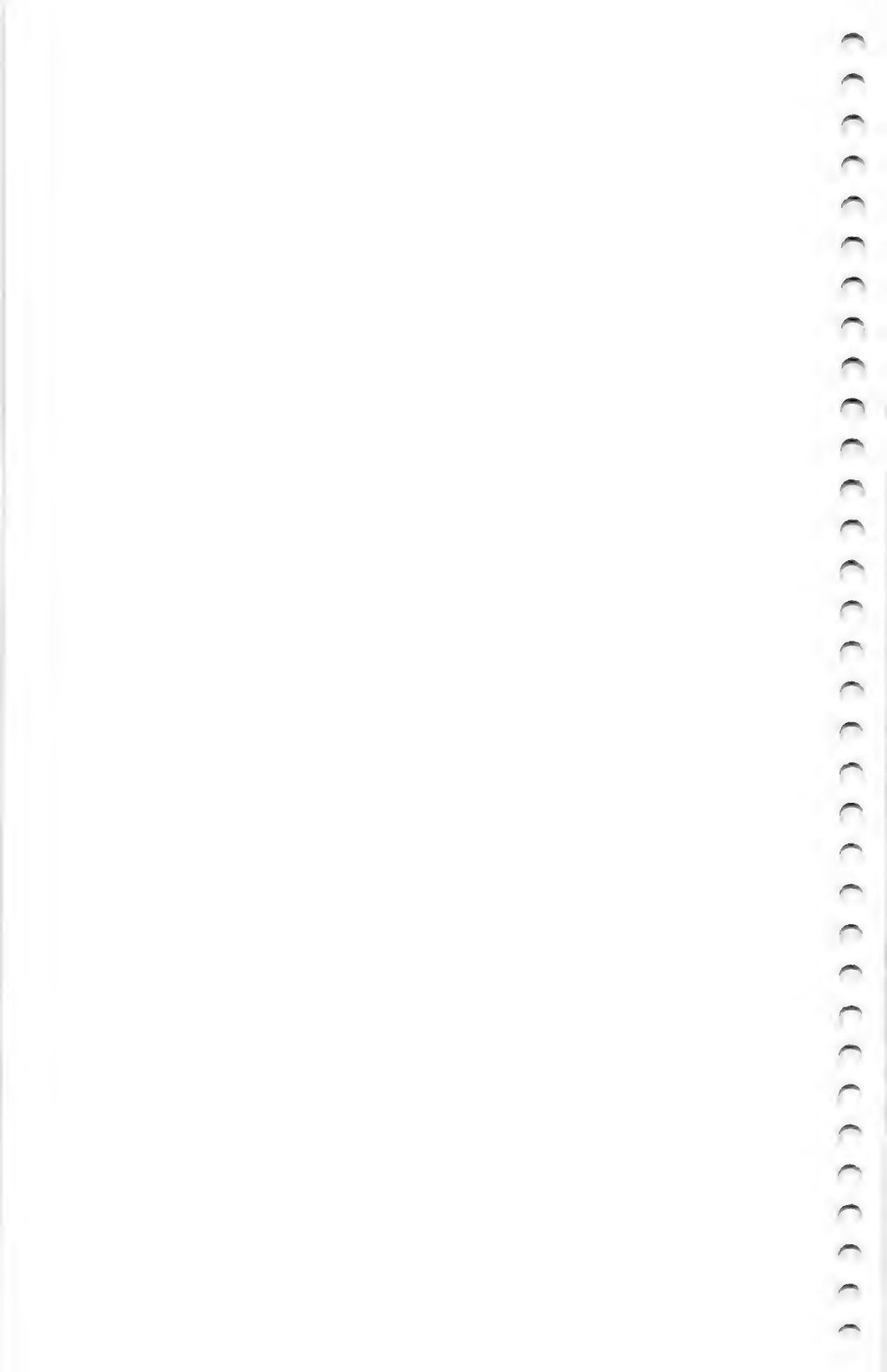


*(Saved voice mail message
from Mom to Julia.)*



Breads, Rolls, Breakfast





~Breads, Rolls, Breakfast~

Baking Powder Biscuits

Mix dry ingredients:

5 lbs. flour 5 oz. baking powder

2 Tbsp. salt

Add in & mix with a fork until crumbly:

1 lb. + 4 oz. shortening

Add in all at once:

3 qt. milk

Mix on low speed to form soft dough ball. Don't over mix. Dough should be soft to handle. Roll out to $\frac{3}{4}$ " thick and cut with biscuit cutter.

Bake at 425° for 55 minutes.

Blueberry Muffins

2 cups flour

$\frac{1}{4}$ cup honey

2 tsp. baking powder

2 large eggs

$\frac{3}{4}$ tsp. salt

1 tsp. vanilla

$\frac{1}{2}$ cup light margarine, softened

$\frac{1}{2}$ cup low fat milk

1 cup sugar

1 cup fresh or frozen blueberries, thawed

1. Place oven rack in top $\frac{1}{3}$ of oven.
2. Preheat oven to 400°. Line 12 muffins cups with paper liners. Lightly spray liners with nonstick cooking spray.
3. Sift together flour, baking powder and salt. Set aside.
4. Beat margarine at medium speed with an electric mixer until creamy. Gradually add Splenda and honey, beating until light and fluffy. Add eggs one at a time, beating until blended after each addition.
5. Stir in vanilla. Alternately add flour mixture and milk, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Fold in berries.
6. Spoon batter evenly into muffin cups.
7. Bake 20 to 22 minutes or until golden brown. Remove from pan immediately and cool on wire rack.

"Swiss Days is coming!"

Bread Sticks

1 Tbsp. yeast	½ tsp. salt	3 ½ to 4 cups flour
1 ½ cup warm water	2 Tbsp. sugar	

Soften yeast in water. Mix sugar, salt and 3 ½ cups flour together. Add yeast and blend well. Add enough flour to form a ball. Knead for 3 minutes. Cover and let rest for 10 minutes.

Coat an 11"x13" cookie sheet with butter, put dough in the middle and press to the edges.

Spread the following topping mixture over the top:

¼ cup soft margarine	¼ tsp. parsley	
¼ cup parmesan cheese	¼ cup mayonnaise	¼ tsp. garlic salt

With a pizza cutter, cut dough into strips. Let rise until doubled. Bake at 350° for 20-25 minutes.

Breakfast Bake

1 ½ cup milk	2 cups shredded Monterey Jack cheese
7 eggs, beaten	1 Lb. ground breakfast sausage, browned, drained
½ Tbsp. salt and pepper	1 small onion, chopped well
1 (24 oz.) bag hash browns	1 small green pepper, chopped well
3 cups shredded cheddar cheese	1/3 cup melted butter

1. Whip together milk, eggs and salt & pepper.
2. Add in hash browns, meat, onion, pepper and cheeses.
3. Melt butter and pour into a greased casserole dish.
4. Pour hash brown/egg mixture over butter.
5. Let sit overnight in the fridge.
6. Bake at 350° for 50-60 minutes or until light brown.

Buttermilk Syrup Recipe *(Magleby's)*

¼ cup butter (not margarine!)	½ cup buttermilk
1 cup sugar	1 Tbsp. corn syrup

Bring all ingredients to a gentle boil, stirring constantly, dissolving sugar. Remove from heat and add 1 tsp. baking soda and 1 tsp. vanilla. Stir well. Serve over pancakes, French toast and waffles. Absolutely delicious!

*"Never cross that bridge
until you have to."*

Cinnamon Rolls

1. Heat 2 cups milk and 2/3 cups shortening until it is melted.
2. Add 2/3 cup sugar, 2 ½ Tbsp salt.
3. Break and drop 2 eggs into milk mixture.
4. Add 1 cup cold water then add 3 ½ Tbsp. yeast, mix. Then add ½ cup warm water, mix.
5. Slowly add in 4 cups flour and mix. Then add enough, more flour to make a real sticky dough. Let rise until doubled.
6. Pour out dough onto a floured surface. Roll out into a long rectangle.
7. Melt ¼ cup butter and spread over dough. Spread brown sugar over butter. Sprinkle cinnamon over brown sugar.
8. Roll up (making a long roll) and cut 1" thick slices. Place slices on a greased cake pan.
9. Bake at 400° for 10-12 minutes or until light brown. Frost when cool.

Easy Frosting:

Beat until creamy:

5 Tbsp. shortening

1 lb. powdered sugar

Lemon or almond flavoring – "Just a tad"

Cream Puffs

1 cup water

½ cup butter cut into pieces

1 cup flour

½ tsp. salt

1 large pkg. vanilla pudding mix, prepared as directed on box

4 eggs

1 cup shredded Swiss cheese (optional)

¾ cup strawberry preserves

Chocolate syrup

Heat oven to 425°. In a pot, heat water and butter to boiling point and butter is melted. Remove from heat. Stir in flour and salt. Stir until mixture forms a ball and dough leaves sides of pan. Beat in eggs one at a time. Mix well after each egg, until mixture is smooth and shiny. Stir in cheese if desired.

Line cookie sheets with parchment paper. Drop spoonfuls of dough onto sheets, 2" apart. Bake for 15 minutes; reduce oven temperature to 350° and bake for an additional 20 minutes.

Make a small slit in the end of each puff and return them to the oven for 5 additional minutes, to allow the steam to escape. Remove from the oven and cool completely on racks.

To fill, cut each puff horizontally, making a base and lid. Fill the base with pudding, then top with strawberry preserves. Place lid on top and drizzle chocolate syrup over the top, before serving.

(Filling recipe on next page.)

Cream Puff Filling

2 cups milk 1 (8 oz.) cream cheese 1 (3 ¾ oz.) pkg. instant pudding

Gradually add ½ cup milk to cream cheese. Add to pudding mix and remaining milk. Beat slowly for 1 minute. Cover and chill. Fill cream puffs.

Note: This is enough filling for 8 regular sized cream puffs.

Dinner Rolls

1 ½ cups warm water 2 Tbsp. dry yeast 2 tsp. salt
½ cup shortening 3 eggs well beaten
1 Tbsp. sugar 5 cups flour

Put hot water in mixer with shortening and sugar, mix. Add yeast, mix again and let sit for 2 minutes. Add eggs and mix. Mix in flour and kneed well for 5-10 minutes. Pour out onto a floured surface. Let rise until double in size. Pat down and form into desired rolls.

Bake at 350° for 10-12 minutes or until golden brown.

French Bread *(big batch)*

1 qt. + 1 1/3 cup warm water 2 cups warm milk
¾ cup sugar ¼ c. salt
½ cup yeast 11 qt. flour

Put warm water in mixer with sugar and yeast, mix. Let mixture sit for 2 minutes. Add warm milk and salt and mix. Mix in flour and kneed well for 5-10 minutes.

Pour out onto a floured surface. Let rise until double in size. Pat down and form into desired loaves.

Bake at 350° for 15-20 minutes or until golden brown.

Fry Bread *(for a crowd)*

40 cups flour 5 Tbsp. baking powder
1 cup + 4 Tbsp. sugar 3 Tbsp. salt + 1 tsp.
Enough water to make a soft dough

Knead all ingredients for 10 minutes. Cut into 2 ½ oz. pieces and fry in hot oil.

Cute note at bottom of card: "te → I, quiero → love, mucho → a lot"!

"Tomorrow is a new day!"

German Pancakes

Preheat oven to 400°. Melt ¼ cup butter in 9"x13" pan.

In a blender mix:	6 eggs	1 cup flour
	1 cup milk	1 tsp. salt

Spray sides of pan with cooking spray. Pour egg mixture into pan, over butter. Bake for 20 minutes or until pancake is very brown.

Gingerbread Pumpkin Waffles

2 cup flour	¼ tsp. ground cloves
¼ cup sugar	4 large eggs
1 tsp. baking powder	6 Tbsp. butter, melted & cooled
1 tsp. baking soda	1 cup milk
¾ tsp. salt	½ cup sour cream
1½ tsp. ground cinnamon	3 Tbsp. unsulfured molasses
1 tsp. ground ginger	1/2 cup pureed pumpkin
¼ tsp. grated nutmeg	

Buttermilk Syrup:

1/2 cup butter	2 Tbsp. corn syrup	
1 cup buttermilk	2 cup sugar	2 tsp. baking soda

Whipping Cream:

1 cup heavy whipping cream	Cinnamon for garnish
3 Tbsp. sugar	1 tsp. vanilla

1. In a large bowl, combine the flour, sugar, baking powder, baking soda, salt, and spices. Whisk to blend. In a medium bowl, combine the eggs, butter, milk, sour cream, molasses, and pumpkin and whisk to blend well.
2. Add the wet ingredients to the bowl with the dry ingredients and whisk to combine until all the dry ingredients are incorporated.
3. Preheat a waffle iron. Spray with non stick cooking spray. Fill waffle wells and cook according to the manufacturer's instructions. Cook until crisp and golden. Serve immediately with buttermilk syrup and whipping cream.
4. While waffles are cooking, make buttermilk syrup. In LARGE (very important) saucepan combine butter, buttermilk, sugar and corn syrup. Bring to a boil. Remove from heat and add vanilla and baking soda. Stir as fast as you can--it will foam A LOT. Pour over pancakes and enjoy.
5. For whipping cream: combine whipping cream, sugar, and vanilla in medium bowl and beat with electric hand mixer until peaks form. Put a dollop on top of your waffles and sprinkle with cinnamon.

Grandma's Whole Grain Bread

1. The night before, mix 3 cups boiling water, $\frac{3}{4}$ cup oil, $\frac{3}{4}$ cup honey, and 4-5 cups whole grain flour. Cover with a lid.
2. 6-48 hours later, add 1 $\frac{1}{2}$ cups boiling water, 1 $\frac{1}{2}$ Tbsp. salt, 1/3-1/2 cup vital wheat gluten. Mix well and then add 1 $\frac{1}{2}$ Tbsp. yeast.
3. Mix well and let sit 20-30 minutes to bubble.
4. Start adding whole grain flour to mixture, about 6-9 cups depending on the weather.
5. Add flour until the dough starts pulling away from the sides of the mixer, but still a bit sticky.
6. Add $\frac{3}{4}$ - 1 cup more. Knead the dough with mixer for about 10 minutes.
7. Put oil on the counter (not flour) and spread it out. Pour out the dough and form the dough into a long roll. Cover with a piece of oiled plastic wrap. Allow it to double in size, around 30-60 minutes.
8. Punch down the dough and divide into 4 loaves. Work each loaf until all the bubbles are out and shaped into an oval that will fit into your greased bread pans.
9. Cover again with oiled plastic wrap and let rise again until doubled.
10. Put a pan of water on the bottom shelf of your oven and turn the oven to 400°.
11. Place bread in the heated oven and immediately change the oven temperature to 350°. Bake for 15-18 minutes or until golden brown. (Thump the bread before you take it out of the oven. If it sounds hollow, it's done.)
12. Rub a cube of butter over the outside of the bread while it is still hot. This seals the bread and keeps it from drying out.
13. Cover with a kitchen towel to cool or eat while hot.

Granola

3 cups old fashioned oatmeal	1 cup unsweetened flaked coconut
1 cup chopped nuts - (pecans or sliced almonds)	$\frac{1}{4}$ cup honey or $\frac{1}{2}$ cup brown sugar
1 $\frac{1}{2}$ tsp. cinnamon	$\frac{1}{4}$ cup canola oil
	2/3 c. raisins

Combine all ingredients and toss until coated well. Bake at 275° for about 30 minutes. Stir frequently. Makes a delicious breakfast cereal or topping for yogurt.

"You can only do what you can do, the rest will work itself out."

Lemon Poppy Seed Bread

Mix together:

- 1 yellow cake mix (or lemon)
- 1 small box of instant vanilla or lemon pudding

In another bowl mix:

- | | |
|----------------------|-------------------|
| 4 eggs | 1 cup sour cream |
| ½ cup melted butter | ½ cup water |
| 1 tsp. rum flavoring | ¼ cup poppy seeds |

Add cake mix to wet ingredients and pour into a well greased bunt pan. Bake at 350° for 45 minutes. Drizzle lemon glaze over the top of warm bread:

Glaze:

- | | |
|-------------------------|--------------------|
| ½ cup of powdered sugar | Juice from 1 lemon |
|-------------------------|--------------------|
- Mix together and drizzle over bread.

Pumpkin Bread

Mix together:

- | | | |
|-------------------|---------------|--------------------------|
| 3 cups sugar | 3 ½ cup flour | 2 tsp. nutmeg |
| 3 tsp. cinnamon | ½ tsp. salt | 2 tsp. pumpkin pie spice |
| 2 tsp baking soda | | |

Add in:

- | | | |
|-----------------------|-----------|---------------|
| 4 beaten eggs | 1 cup oil | 2/3 cup water |
| 2 cups canned pumpkin | | |

Pour into greased bread pans. Bake at 350° for 35-40 minutes.

Pumpkin Bread *(moist & delicious)*

Mix and set aside:

- | | |
|--|--------------------|
| 2 ½ cups flour | 2 tsp. baking soda |
| 1 tsp. cinnamon | 1 tsp. nutmeg |
| Chopped nuts (optional) | ½ tsp. salt |
| 1 small box instant lemon pudding | |
| 1 small box instant butterscotch pudding | |

Mix well until smooth:

- | | |
|-------------------------------|--------------|
| 15 oz. can solid pack pumpkin | 2 cups sugar |
| 1 ½ cups oil | 5 eggs |

Preheat oven to 350°. Grease small or mini loaf pans (this recipe is just right for 16 small loaves.) Mix dry ingredient mixture into wet ingredient mixture. Pour into pans.

Bake for approximately 20-25 minutes.

Sweet Rolls (*big, big batch*)

3 quarts warm water	2 cups sugar
½ cup dry yeast or ¾ cup instant Saft yeast	1 ½ lb. margarine
7 large eggs	2 cups instant dry milk
About 6 or 7 quarts of flour	¼ cup salt

Makes about 4 large pans or 8 smaller pans.

(Sorry, no instructions. It must be good; mom had this recipe written down twice.)

Sweet Rolls (*smaller batch*)

6 cups flour	1 Tbsp. salt	½ cup sugar
6 Tbsp. yeast	½ cup water	3 large eggs
½ cup oil	2 cups hot water	½ cup powdered milk

Mix all ingredients together in an electric mixer. Mix for 5-8 minutes, until dough is warm. Pour out onto a counter top, sprayed with Pam first. Cover with a dish cloth and let double in size. Punch down and roll out into a long rectangle.

Cover with ¼ cup of melted butter and then sprinkle with brown sugar and cinnamon. Top with raisins if desired.

Roll up dough into a long log. Cut into 1" pieces. Place on a greased jelly roll pan, 1" apart.

Bake at 350° for 15-20 minutes or until light brown.

Frost with icing recipe below:

Icing:

½ cup shortening	½ cup milk	Powdered sugar
2 Tbsp. butter	Dash of salt	

Beat first 4 ingredients well, and then add powdered sugar until it makes a desired icing consistency. Frost cooled sweet rolls.

Cute Story: When mom worked at Utah Valley University, she had made a batch of sweet rolls for an event.

Elder L. Tom Perry was there for that event. He just happened to eat one of those sweet rolls while he was there. A few minutes later, he was in the back kitchen asking, "Who made these sweet rolls?" "I have to meet the lady that made these rolls!" Mom said, "It was me." "Mam," Elder Perry said. "I just want you to know, these are the best sweet rolls I have ever had, and I've had a lot of sweet rolls!"

Waffles

3 cups flour	2 Tbsp. sugar	1 tsp. salt
4 eggs	1½ tsp. vanilla	2/3 cup melted butter
5 tsp. baking powder	1 tsp. vinegar	
2 ¼ cups milk (or ¾ cup powdered milk and 2¼ cups water)		

Mix all dry ingredients. (If using powdered milk, you may need to sift it to remove the chunks.) Add all the wet ingredients. Mix and pour into a hot, greased, waffle iron.

Note: This will feed a family of 6 with no leftovers.

Wheat Germ Zucchini Bread

Mix together:

3 eggs	1 cup sugar
1 cup oil	1 tsp. maple flavoring
1 tsp vanilla	
1 cup peeled, shredded, packed zucchini (patted dry)	
1 cup chopped walnuts or pecans (optional)	

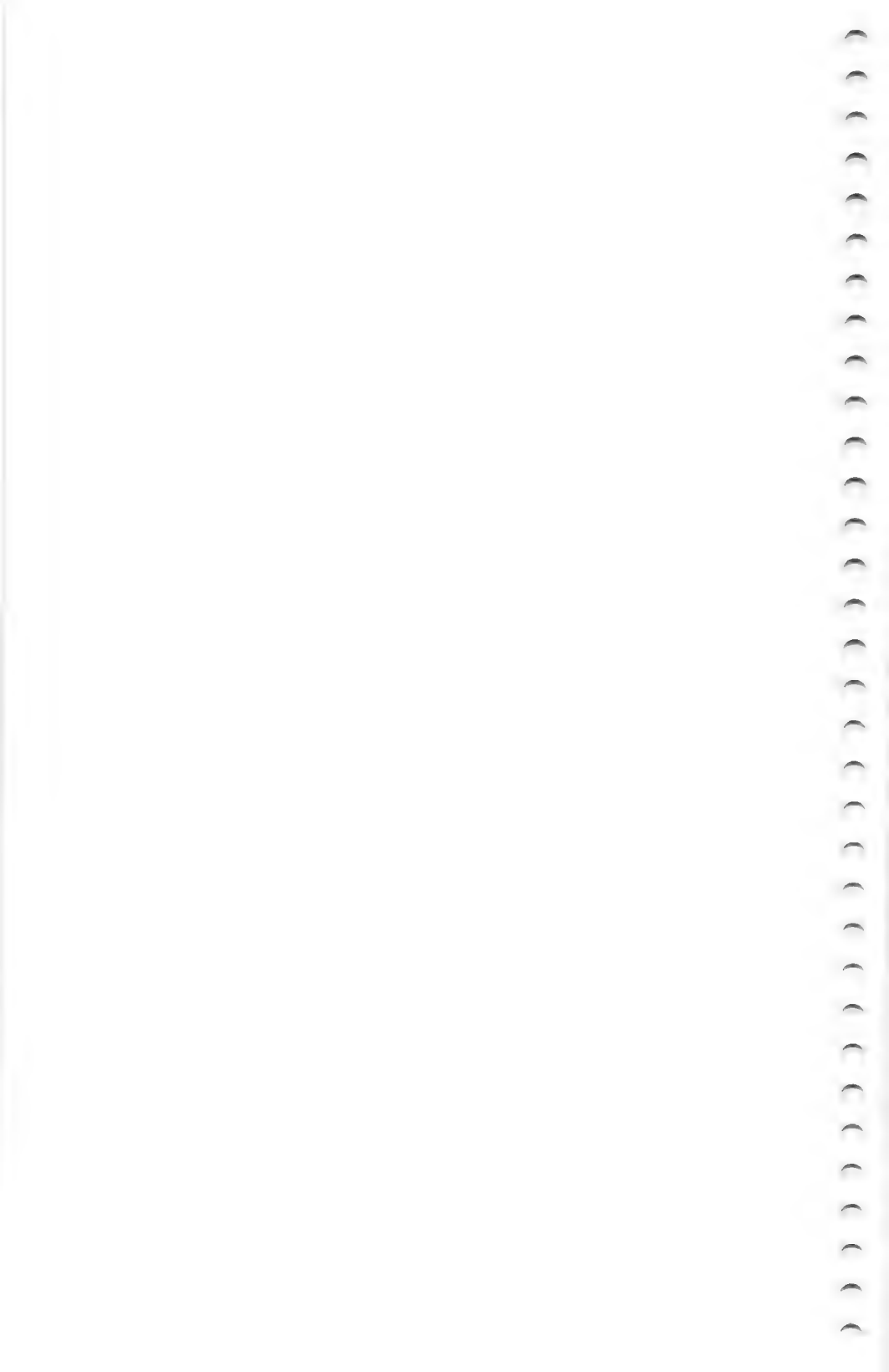
Add:

1 tsp. soda	½ tsp. baking powder
2 tsp. salt	½ cup ground wheat germ
1 tsp. cinnamon	1 tsp. allspice
2 ½ cups flour	

Spoon into well greased, small loaf pans. Bake at 325° for 45 minutes or until brown and inserted toothpick comes out clean.

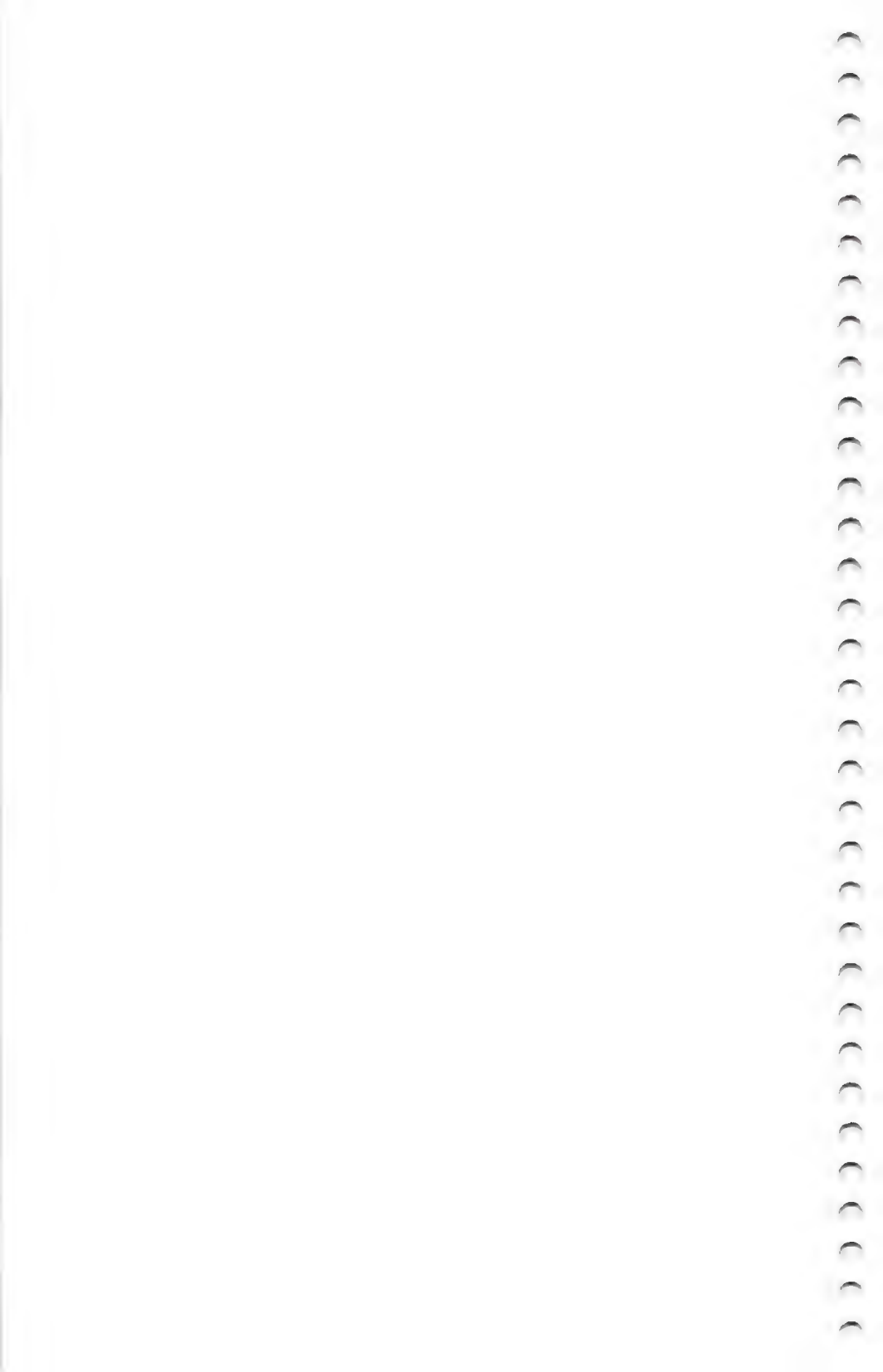
"I don't know how
you do all that you
do, but I know
you're strong enough
to make it happen."





Dinners, Casseroles, Soups & Salads





~Soups & Salads~

Cabbage Soup

- | | |
|-----------------------------|--------------------------------------|
| 1 ½ lbs. ground beef | 46 oz. can tomato or vegetable juice |
| 1 small or ½ medium cabbage | 1 pkg. onion soup mix |
| 2 cups chopped celery | 1 Tbsp. sugar |

Brown the meat and drain. Chop the cabbage coarsely. Microwave cabbage and celery covered in water, on high, for 10 minutes. Mix meat, cabbage (with the water), and remaining ingredients in a pot with a lid. Simmer at least 2 hours. Add more water if it gets too thick.

Cheddar Cheese Soup

1. Dissolve 4 chicken bouillon cubes in 3 cups hot water.
2. In a large pot add:
 1 cup diced celery 5 cups diced potatoes
 1 cup chopped onion
3. Cook veggies about 20 min. In another pan melt ¾ cup butter and ¾ cup flour.
4. Stir in 1 pint half & half, 2 cups milk and 12 oz. bottle Cheese Whiz, until melted.
5. Pour over veggies. Add 1 tsp. basil and salt & pepper to taste.
6. Simmer on low, stir frequently or it will burn. Serve when veggies are tender.

Chicken Cheese Soup (*thick n' hearty*)

- | | |
|-----------------------------|---------------------------------|
| 1 cup carrots, shredded | 1 (10 ¾ oz.) can chicken broth |
| ¼ cup green onion, slice | ½ tsp. Worcestershire sauce |
| 3 Tbsp. butter or margarine | 1/8 tsp. pepper |
| 1 cup flour | 1 cup cheddar cheese, shredded |
| ¼ cup milk | 1 (12.5 oz.) can chicken chunks |

In a medium saucepan, cook carrots and green onion in hot margarine or butter for about 10 minutes or until tender but not browned. Stir in flour. Slowly add milk, chicken broth, Worcestershire sauce and black pepper.

Cook and stir until thickened and bubbly. Stir in chicken and cheese. Cook and stir over low heat until cheese melts. Serve hot.

"I'm so grateful for you!"

Chicken Pasta Salad

In a large bowl, mix together:

- | | |
|--------------------------------------|-------------------------------|
| 1 pkg. cooked spiral 3 color noodles | 1 cup diced, cooked chicken |
| ¼ cup diced celery | Dry minced onion, to taste |
| ¾ cup grapes, sliced in half | 1 small can pineapple tidbits |
| ¼ cup cashews (optional) | |

Add coleslaw dressing with equal amounts of mayonnaise, to noodle mixture, until desired salad consistency. Chill and serve.

Chicken Salad

- 3 cups cooked diced chicken or 2 cans (12.5 oz. each) canned chicken
- ½ cup diced celery
- 1/3 cup slivered almonds or cashews
- ¼ cup diced green onions
- 1 cup purple grapes, halved

Combine all ingredients. Mix together sauce:

- 1/3 cup apricot jam
- 1/3 cup real mayonnaise

Pour onto chicken mixture and then blend together. Just before serving, gently mix again and serve on croissants.

Chicken Noodle Soup

- 4 cups chicken broth
- 1 cup shredded cooked chicken
- ½ cup uncooked extra wide egg noodles
- 1 stalk celery, sliced
- 1 medium carrot, sliced
- Salt and pepper to taste

Heat broth, salt and pepper, carrot and celery in medium saucepan; simmer over medium-high heat. Bring to a boil. Add noodles and chicken. Stir. Reduce heat to medium.

Cook 10 min. or until noodles are tender, stirring often.

*"I have all the faith
in the world for you!"*

Chili (makes 9 ½ quarts)

4 lbs. hamburger
4 stalks celery, diced
2 medium onions, diced
4 (15 oz.) cans chili beans, drained
2 (15 oz.) cans kidney beans, drained
2 (15 oz.) cans ranch or western style beans, drained
2 (15 oz.) cans black beans, drained
3 (28 oz.) cans diced or stewed tomatoes
1 qt. tomato juice
6 hot, dried chili peppers (found on the Mexican food isle)
1 (7.75 oz.) can El Paso Salsa de Chile Fresco (tomato sauce, yellow can)
Salt and pepper, to taste

Sauté onions and celery first. Brown ground beef and drain. Place all ingredients in a turkey roaster, set on 225°, or divide between crock pots. Simmer on low for 7-8 hours, stirring bottom occasionally to prevent beans from burning. Remove chili peppers before serving.

Note: This recipe can be made the day before and refrigerated to blend the flavors more.

Chili, Cowboy Style

Mix together and put in a Crock Pot and cook on high for 1 hour:

1 can kidney beans	1 can yellow corn, drained
2 cans chili beans with sauce	1 can tomato paste
1 can diced tomatoes	½ pkg. McCormick's taco seasoning
½ pkg. McCormick's chili seasoning	

In another pan, cook together until browned and then drain off fat:

2 lbs. ground beef	1 large chopped onion
1 chopped green pepper	

Add to bean mixture and stir. Add salt and pepper to taste and continue to cook for another 2 hours. Serve hot.

Chili (quick)

In a Crock Pot, mix together well:

4 cans small stewed tomatoes	1 can tomato paste
2 cans large kidney beans, drained	1 lb. hamburger, browned & drained
2 medium onions, chopped	2 Tbsp. chili pepper
1 tsp. sugar	Salt and pepper to taste

Cook on high heat for 3-4 hours. Serve with soda crackers.

Chinese Chicken Salad

- 1 head green cabbage
- 1 head Chinese (Nappa) cabbage
- 3-4 chicken breasts, cooked and diced
- 2 pkg. Top Raman Chicken Noodles, crumbled (save seasoning pkg. for dressing)
- 2 bunches green onions, chopped
- 2 oz. cashew nuts broken into pieces
- 2 Tbsp. sesame seeds

Chop cabbage. Mix in diced chicken breasts, sesame seeds, cashews, green onions and Raman noodles. Let sit in covered container at least 2 hours (or make the night before).

Dressing:

- 2 Tbsp. sugar 1 cup oil 2 tsp. salt
- 1 tsp pepper 6 Tbsp. vinegar 2 chicken flavor pkgs. from Raman Noodles

Mix dressing ahead and let it chill for at least 2 hours before tossing onto salad.

Cookie Salad

- 2 (¾ oz.) pkg. instant vanilla puddings
- 2 cups buttermilk (or milk)
- 1 (12 oz.) tub whipped topping
- 1 (20 oz.) can pineapple chunks, drained
- 2 (10 oz.) cans mandarin oranges, drained
- ½ pkg. fudge striped cookies, crushed (chunky, not fine)

Mix pudding and buttermilk. Fold in whipped topping. Add pineapple chunks and oranges. Add cookies just before serving.

Creamy Chicken Noodle Soup

1. Boil 1 whole chicken, 1 chopped onion and 2 tsp salt in 2 quarts water, until completely cooked. Remove chicken and cut into bite sized pieces.
2. Add to the chicken stock liquid, 1/2 cup chopped celery, 1 cup chopped carrots, ¼ tsp. black pepper, ¼ tsp. poultry seasoning, ¼ tsp. sage, 1 tsp celery salt, 1 Tbsp. parsley.
3. Cook until the veggies are tender; add a large bag of egg noodles and cook until done.
4. Add 1 can of canned milk, 1 stick of butter and chicken pieces.
5. Thicken with a little flour. Simmer until done.

Creamy Potato Soup

1 (30 oz.) bag hash brown potatoes (comes in
24 oz. sometimes too, that works)
2 cans (14 oz.) chicken broth
1 can (10.75 oz.) cream of chicken soup
½ cup chopped onion
1/3 tsp. pepper
1 (8 oz.) pkg. cream cheese
Minced green onion, to taste

Place potatoes, broth, soup, onions and pepper in a slow cooker. Cook on low for 5 hours. Stir in cream cheese until combined. Garnish with green onions and serve.

Creamy Vegetable Pasta

¾ cup sliced mushrooms	½ cup milk
¾ cup sliced zucchini	2 Tbsp. parmesan cheese
¾ cup red or green pepper strips	½ tsp. oregano
2 Tbsp. butter	½ tsp. salt
8 oz. light cream cheese, softened	7 oz. egg noodles cooked & drained

Cook and stir vegetables in butter until tender crisp. Add cream cheese, milk, parmesan cheese and seasonings. Stir on low heat until cream cheese is melted. Toss with noodles and sprinkle with more parmesan cheese if desire.

Fluffy Lime Salad

1 can (8 oz.) crushed pineapple	1 cup chopped walnuts
1 pkg. (3 oz.) lime gelatin	1 cup mini marshmallows
3 Tbsp. water	1 cup Cool Whip
2 pkg. (3 oz. each) cream cheese, soft	

Drain pineapple, reserving juice set the pineapple aside. In a saucepan, combine gelatin, water and reserve juice. Cook and stir over low heat until gelatin is dissolved.

Refrigerate until syrupy, about 30 minutes.

In a small mixing bowl, beat cream cheese until fluffy. Stir in gelatin mixture, walnuts, marshmallows and reserved pineapple. Fold in the whipped cream. Transfer to a 1 qt. serving bowl. Cover and refrigerate for 2 hours or until set. Serves 9.

"I couldn't be more proud of you!"

Fruit Salsa

- | | |
|------------------------|--|
| 2 kiwis peeled & diced | 2 golden delicious apples, peeled & diced |
| 8 oz. raspberries | 1 lb. strawberries, diced |
| 2 Tbsp. white sugar | 3 Tbsp. fruit preserves (I used raspberry) |
| 2 Tbsp. brown sugar | |

Mix and chill. Serve fruit salsa with tortillas prepared as follows:

Spray tortillas with butter flavored baking spray and sprinkle with cinnamon and sugar. With a pizza cutter, cut into chip sized triangles and place on a cookie sheet.

Bake at 350° for 10-12 min. Let them cool on a cooling rack. Serves 10.

Guacamole Tossed Salad

- 2 medium tomatoes, seeded and chopped
- ½ small red onion, sliced and separated into rings
- 6 bacon strips, cooked and crumbled
- 1/3 cup vegetable oil
- 2 tablespoons cider vinegar
- 1 tsp. salt
- ¼ tsp. pepper
- ¼ tsp. hot pepper sauce
- 2 large ripe avocados, peeled and cubed
- 4 cups torn salad greens

In a bowl, combine the tomatoes, onion and bacon. In a small bowl, whisk the oil, vinegar, salt, pepper and hot pepper sauce. Pour over tomato mixture; toss gently. Add avocados. Place the greens in a large salad bowl; add avocado mixture and toss to coat. Serve immediately. Makes 4 servings.

Minestrone Soup

- 4 cups tomato juice
- 4 cups water
- 5 beef bouillon cubes
- 2 cups shredded cabbage
- 3 zucchinis, sliced
- Garlic powder to taste
- 4 tsp. dehydrated onion flakes
- 1 tsp. Italian seasoning
- Diced celery & mushrooms – if desired, to taste

Combine all ingredients. Simmer for 1 hour. *Note: The more you re-heat this soup, the better it is!*

Shrimp Salad

Mix in a large bowl:

1 bag smallest macaroni, cooked & cooled
1 small bottle real mayonnaise
½ c. Miracle Whip
2 tsp. mustard

2 Tbsp. evaporated milk
½ cup chopped celery
¼ cup chopped green onion

Mix last:

6 hard boiled eggs, cooled, peeled & diced
Pinch of salt, pepper and season salt

2 cans drained small shrimp

Refrigerate 1 hour and then serve.

Note: Imitation crab meat can also be diced and added.

Stroganoff Soup

1 ½ lb. ground beef
3 beef bouillon cubes
1 ½ cup finely chopped celery
3 large cans tomato juice
1 can kidney beans
1 Tbsp. salt
4 bay leaves

1 pint sour cream
2 cups chopped carrots
1 ½ cup finely chopped onion
28 oz. chopped tomatoes
1 can black beans
¼ Tbsp. pepper
1 Tbsp. oregano

Brown meat and drain. Put all ingredients in a stock pot. Cook on medium-low heat for 2 hours and stir often. Turn heat down and add 1 cup salad macaroni. Serve when macaroni noodles are soft.

Taco Salad

1. Cook hamburger. Drain well. Season with salt, pepper and taco seasoning, to taste.
2. Heat refried beans and add to hamburger.
3. Layer Doritos, shredded lettuce, hamburger/bean mixture, shredded cheese, diced avocado, sliced olives, picante sauce, and sour cream.

"Never
borrow trouble!"



Taco Soup

Cook and then drain:

2 lbs. hamburger

1 med. onion chopped fine

Add in:

2 (8 oz.) can tomato paste

2 (16 oz.) cans stewed tomatoes

3 cups water

1 (16 oz.) can drained kidney beans

1 pkg. taco seasoning

Simmer over medium heat until hot and bubbly. Serve with:

Broken corn tortilla chips

Sour Cream

Avocados

Shredded cheese

~Recipe For A Happy Home~

Mix together, in a large bowl of Love:

2 cups of faith

2 cups of patience

1 cup of sympathy (add more if needed)

Blend In:

1 cup of forgiveness

2 tsp. of kindness

1/2 cup of courage

Pour into a heart of joy, sprinkle with
harmony. Top with a spread of

understanding, sweeten with respect

and bake in an oven of trust.

Serve with a tender smile. 😊

~Dinners & Casseroles~

Au Gratin Potatoes

- | | |
|--|------------------------------|
| 7 large boiled potatoes,
cooled, peeled and then grated | 1 pint sour cream |
| ½ cup butter, sliced into small pieces | 1 ½ cup grated cheese |
| 2 cans cream of mushroom soup | 1 cup chopped ham (optional) |
| | ½ cup onion, chopped fine |

Mix everything together, except 2 Tbsp. butter and ½ cup grated cheese. Pour into a 9"x13" casserole dish; top with remaining butter and cheese. Bake at 350° for 35-40 minutes.

Chicken Pot Pies

- | | |
|------------------------|--------------------|
| 1 lb. butter, softened | 4 ½ cups flour |
| 4 Tbsp. water | 8 oz. cream cheese |
| 2 tsp. salt | |

Mix all ingredients until it all comes together as dough. Divide into 2 balls (for top and bottom crusts). Roll out and form a bottom crust for 15 individual pies.

Filling:

- | | |
|-----------------------------------|------------------------------------|
| 4 chicken breasts, cooked & cubed | 2 bags peas and carrots |
| Salt and pepper to taste | 2 large cans cream of chicken soup |
| 1 cup milk | Sautéed onions, if desired |

Mix together filling ingredients and divide into pie shells. Cover each with a top crust. Bake at 400° for 35 minutes, or 40 minutes if you have frozen your pies. Makes 15.

Country Style Barbecue Ribs

- | | |
|---|---------------------|
| 3-5 lbs. boneless pork country style ribs | 34 oz. ketchup |
| ½ cup brown sugar | 1 cup water |
| 2 Tbsp. Worcestershire sauce | 1 Tbsp. soy sauce |
| ½ cup minced onion (if desired) | 2 Tbsp. lemon Juice |

Mix ingredients and place ribs in a Crock Pot. Cook on low for 6-8 hours.

"I Love You Dear!"

Chicken Tacos

- | | |
|----------------------------------|------------------------------------|
| 1 cup brown rice | 4 chicken breasts, cut into strips |
| 2 cups chicken broth | 1 envelope taco seasoning |
| 1 can black beans | 1 cup shredded lettuce |
| 1 onion, sliced into thin strips | 1 cup shredded cheese |
| 3 Tbsp. extra-virgin olive oil | 1 fresh avocado, sliced |
| 8 flour tortillas (6-7 inches) | |

1. Cook rice using package directions, but use chicken broth and hot water. Heat beans on low.
2. Sauté onions in oil on medium, for 10 min.
3. Add chicken; cook on medium until meat is cooked through. For last 2 minutes, brown on high. Mix 2-3 Tbsp. taco seasoning with a little hot water; add to chicken. Simmer on low, 1 minute, stirring until mixed.
4. Heat oven to 250°. Wrap tortillas in foil. Place in oven for 15 minutes before dinner, to warm.
5. Serve chicken, rice beans, lettuce and avocados in small bowls. Other add-ins to try: Scallions, tomatoes and red onions.

Creamed Chicken & Biscuits

- ½ large onion
- 1 ½ tsp. butter
- 4 cups chopped cooked chicken
- 1 (10 ¾ oz.) can cream of chicken soup
- 1 cup sour cream
- ½ cup milk
- ½ cup chopped pimiento
- 1 cup shredded mild cheddar cheese, divided
- 6 frozen biscuits, thawed or refrigerator biscuits

1. Preheat oven to 350°. Grease the bottom and sides of an 11"x7" baking dish.
2. Chop the onion. Heat butter in a small nonstick skillet over medium-high heat until melted. Stir in onion. Sauté until tender.
3. Combine onion, chicken soup, sour cream, milk and pimiento in a medium bowl and mix well. Spoon mixture into prepared baking dish. Bake for 15 minutes. Remove from oven.
4. Sprinkle baked layer with ¾ cup of the cheese. Arrange biscuits in a single layer over top. Sprinkle with remaining cheese.
5. Bake until biscuits are golden brown and the sauce is bubbly, about 20 minutes longer. Serve immediately.

Chicken Cordon Bleu

1. With a kitchen mallet, pound chicken on skinny side until thin but not holey.
2. Place a slice of ham and cheese on opposite side and roll up together, tucking ends in as you go.
3. Stick a toothpick through to keep the roll together.
4. Refrigerate a few hours or overnight. It will bread much better.
5. Whip eggs with a little canned milk.
6. Season flour with season salt, salt, garlic and onion powder. Taste flour on fingers for taste.
7. Dip rolled chicken in flour first, egg next, and then unseasoned bread crumbs.
8. Placed close together on a greased baking sheet or baking sheet lined with parchment paper.
9. Brush each breast with melted butter and sprinkle lightly with paprika.
10. Pour into greased bread pans.
11. Bake at 350° for 30 minutes, or until internal meat temperature reaches about 160°.

Chicken Enchiladas

1. 3 large chicken breasts, boiled, cooled in cold water then shred.
2. Mix chicken with 1 cup sour cream 1 cup shredded cheese, 2 cans cream of chicken soup and enchilada sauce (to taste).
3. Dip tortilla shells in Enchilada sauce.
4. Grease a 9"x13" casserole dish.
5. Fill tortillas with chicken mixture. Place close together in a row in dish.
6. Mix ½ cup sour cream, ½ cup milk and 1 cup enchilada sauce. Pour over enchiladas. Top with additional shredded cheese.
7. Cover with foil and Bake at 350° for 45-55 minutes or until sides of enchiladas are crispy.

*"Don't be idol,
it is a waste of time!"*

Chicken Enchiladas

- | | |
|-----------------------------|--|
| 2 Tbsp. butter or margarine | 1 can (4 oz.) chopped green chilies, divided |
| ¼ cup flour | 2 cups cubed cooked chicken |
| 2 ½ cups chicken broth | 1 cup (4 oz.) shredded Monterey Jack cheese |
| 1 tsp. dried coriander | 8 flour tortillas (7-8 inches) |
| | 1 cup (4 oz.) shredded cheddar cheese |

For sauce, melt butter in a saucepan. Stir in flour until smooth. Gradually add broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in coriander and half of the chilies. In a bowl, combine the chicken, cheese and remaining chilies.

Spoon 1/3 cup chicken mixture onto each tortilla; roll up. Place seam side down in an ungreased 13"x9"x2" baking dish. Pour sauce over enchiladas. Sprinkle with cheddar cheese.

Bake uncovered at 375° for 15-18 minutes or until heated through and cheese is melted. Makes 4 servings.

Chicken Wings

1. Flour chicken wings in corn starch.
2. Brown in cooking oil.
3. Remove from oil and place on a baking pan.
4. Mix together:

2/3 cup sugar	1/3 cup vinegar
1 Tbsp. soy sauce	1 cup ketchup
Dash of salt	Dash of pepper
5. Dip each wing in sauce. Place back on pan and cover with foil.
6. Bake at 375° for 30-35 minutes.

Donna's Potatoes

- 6 large potatoes peeled and cooked until slightly firm
1 cup shredded cheddar cheese, divided
¼ cup butter
1 can (10 ¾ oz.) cream of chicken soup
1 pint sour cream
1/3 cup chopped onion

Shred potatoes, and put in a casserole dish. Sprinkle ½ cup cheese over potatoes.

In a pan bring butter, soup, sour cream and onion to a slow boil. Mix well. Pout over the top of potatoes. Cover with ½ cup shredded cheese and crushed corn flakes. Bake at 350° for 30 minutes.

Easy Baby-Back Ribs and Spareribs

1. Place ribs side by side on a 3" deep baking pan and cover with your favorite Bar-b-q sauce, on both sides of ribs.
2. Add 1/8" of water in the bottom of the pan, to prevent burning.
3. Cover pan with foil.
4. Cook ribs in the oven for 1 ½ hours at 450°.
5. Remove foil and reapply Bar-b-q sauce, on both sides.
6. Place ribs back in the oven for 30 minutes, without foil, or place ribs on the bar-b-q grill and cook them for approximately 30 minutes, making sure to turn them frequently to prevent burning.
7. Remove from grill or oven, adding more sauce, if necessary.
8. Enjoy eating your ribs!

Fettuccine Alfredo

4 oz. uncooked fettuccine noodles	¼ cup grated Romano cheese
3 Tbsp. butter or margarine	1 egg yolk, lightly beaten
1 cup whipping cream	1/8 tsp. salt
¼ cup + 2 Tbsp. grated Parmesan - cheese, divided	Dash of pepper
	Dash of ground nutmeg

Cook fettuccine according to package directions.

Meanwhile, in a saucepan, melt butter over medium-low heat. Stir in the cream, ¼ cup Parmesan cheese, Romano cheese, egg yolk, salt, pepper and nutmeg. Cook and stir over medium-low heat until a thermometer reads 160° (do not boil).

Drain fettuccine; top with Alfredo sauce and remaining Parmesan cheese.
Makes 2 servings.

Funeral Potatoes

2 lb. bag frozen hash brown potatoes	1 can evaporated milk
1 stick butter or margarine melted	8 oz. sour cream
1 Tbsp. minced dry onions	Salt & pepper to taste
1 can cream of celery soup undiluted	
1 can cream of potato soup undiluted	
Grated cheese, paprika & dried parsley (enough to cover top of pan just before baking)	

Place potatoes in 9"x13" greased pan. In a large bowl mix all the ingredients except the cheese, paprika and parsley. Pour the mixture over potatoes & mix together. Top with cheese, paprika and parsley.

Bake at 350° for 75 min.

Green Bean Casserole

2 cans (10 $\frac{3}{4}$ oz.) cream of mushroom soup (regular or fat free or less sodium)
1 cup milk
2 tsp. soy sauce
 $\frac{1}{4}$ tsp. ground black pepper
8 cups cooked cut green beans
1 can (6 oz.) French's French Fried Onions

Stir soup, milk, soy sauce, black pepper, beans and 1 $\frac{1}{3}$ cups onions in a 3 qt. casserole dish. Bake at 350° for 25 min. or until hot. Stir. Top with remaining onions. Bake for 5 min. more.

*Note: You can add $\frac{1}{2}$ cup toasted sliced almonds into remaining onions.
OR Cook 4 slices bacon until crisp and crumble. Add to green bean mixture.*

Honey Salsa Chicken (low-fat meal)

6 chicken breasts
1 cup flour
1 cup salsa
 $\frac{1}{4}$ cup mustard (or amount your family likes)
 $\frac{1}{4}$ cup honey

Preheat oven to 350°. Grease a 9"x13" pan with butter. Slice chicken breasts lengthwise. Dredge chicken pieces in flour coating completely. Place chicken in pan. Mix together salsa, mustard and honey. Pour salsa mixture over chicken, covering pieces. Bake uncovered for 45 minutes. Serve over cooked rice.

Meat Loaf

In a bowl, mix together with your hands and place in a loaf pan:

2 eggs, beaten
 $\frac{2}{3}$ cup crushed saltines
1 tsp. salt
 $\frac{1}{2}$ tsp. sage
 $\frac{1}{4}$ cup milk
 $\frac{1}{2}$ cup chopped onion
1 dash pepper
1 $\frac{1}{2}$ lbs. hamburger

Mix together and top with $\frac{3}{4}$ cup of mixture:

1 cup ketchup
 $\frac{1}{2}$ cup packed brown sugar
1 Tbsp. Worcestershire sauce

Bake at 350° for 1 hour. Slice. Spoon the rest of sauce over slices of meat loaf.

"Be Happy!"

Onion Beef Au Jus

- 1 boneless beef rump roast (4 lbs.)
- 2 Tbsp. vegetable oil
- 2 large sweet onions, cut into ¼ inch slices
- 6 Tbsp. butter or margarine, softened, divided
- 5 cups water
- ½ cup soy sauce
- 1 envelope onion soup mix
- 1 garlic clove, minced
- 1 tsp. browning sauce, optional
- 1 loaf French bread
- 1 cup (4 oz.) shredded Swiss cheese

In a Dutch oven over medium-high heat, brown roast on all sides in oil; drain. In a large skillet, sauté onions in 2 Tbsp. butter until tender. Add the water, soy sauce, soup mix, garlic and browning sauce if desired. Pour over roast. Cover and bake at 325° for 2 ½ hours or until meat is tender.

Let stand for 10 minutes before slicing. Return meat to pan juices. Slice bread in half lengthwise; cut into 3 inch sections. Spread remaining butter over bread.

Place on a baking sheet. Broil 4-6 inches from the heat for 2-3 minutes or until golden brown. Top with beef and onions; sprinkle with cheese.

Broil 4-6 inches from the heat for 1-2 minutes or until cheese is melted. Serve with pan juices.

Makes 12 servings.

Parmesan Chicken

- 1 cup real mayonnaise
- ¼ cup grated parmesan cheese
- 4 chicken breasts
- 4 tsp Italian seasoned bread crumbs

Combine mayo and cheese. Place chicken in a baking pan. Top with mayo mixture. Sprinkle with bread crumbs. Bake at 350° for 20 min.

Ribs

1. Pre-heat oven to 300°.
2. Wash desired amount of ribs in cold water and pat dry.
3. Rub with canola oil on both sides and then salt and pepper both sides too.
4. Roll ribs up in foil and bake in oven for 2 hours.
5. Turn oven off and let ribs sit over night or for 6 hours.
6. Cut into 4" sections. Pour your favorite bar-b-q sauce over the sections. Serve hot.

Ribs – Barbequed

4 lbs. spareribs	1 tsp. paprika
1 cup minced onions	1 cup ketchup
1 cup water	2 tsp. salt
¼ cup vinegar	½ cup brown sugar
2 tsp. dry mustard	2 Tbsp. Worcestershire sauce

Cut spareribs and brown in a skillet with a little oil. Put in roaster pan. Mix all other ingredients together. Pour over ribs. Cover pan with foil. Every 20 minutes, baste with sauce while baking. Bake 1¾ hours at 350°.

Sweet and Sour Chicken Wings

1. Cut up wings, throw away tips of wings, you will have 2 parts.
2. Put corn starch in a baggie, put wings in and shake up good to coat and place in a baking dish.
3. Brown in olive oil, remove and drain on paper towels. Spray with Pam.
4. Mix together:

2/3 cup sugar	1/3 cup vinegar
1 Tbsp. soy sauce	¼ cup ketchup
Salt & pepper to taste	
5. Spoon over chicken and bake at 375° uncovered for 40 minutes.

Swiss Chicken

1. Spray casserole pan with cooking spray.
2. Line pan with chicken breasts, sprinkle with salt and pepper.
3. Top chicken with slices of Swiss cheese.
4. In a bowl, mix together 1 can cream of chicken soup, 1 soup can of milk and ½ cup sour cream. Pour over chicken.
5. Sprinkle dry Stove Top stuffing over the soup mixture. Cut 3 Tbsp. butter into small pieces, place pieces all thorough stuffing.
6. Cover pan with foil. Bake at 350° for 1 hour. Serve hot.

Tin Foil Dinner

1. Quarter cut 4 large potatoes. Dice up 1 large onion. Cut 4 large carrots into long sticks.
2. In a bowl mix 2 Tbsp. Worcestershire sauce, 2 Tbsp. mayonnaise, 2 tsp. Montreal steak seasoning, ½ tsp. salt, ½ tsp. pepper. Mix well. Add 1 lb. hamburger and mix well again.
3. Make 4 hamburger patties. Place in 4 individual squares of tin foil. Divide carrots, onions and potatoes and place on top of hamburger.
4. Wrap foil into pockets. Bake in the oven or on a grill on 350° for 1 hour.

Taco Casserole

1 lb. ground beef
1 small onion, chopped
1 cup (8 oz.) bottle thick taco sauce
 $\frac{3}{4}$ cup water
1 can (4 oz.) diced green chilies
1 pkg. (1.25 oz.) taco seasoning
1 pkg. (12) white or yellow taco shells, broken, divided
2 cups (8 oz.) shredded mild cheddar cheese, divided
Garnish with chopped tomatoes, sliced green onions, sour cream or jalapenos

1. Preheat oven to 375°. Grease 11"x7" baking dish.
2. Cook beef and onion until beef is browned; drain. Stir in taco sauce, water, chilies and seasoning mix. Cook over low heat for 3-4 minutes.
3. Layer half of broken shells on bottom of prepared baking dish. Cover with half of meat mixture; sprinkle with 1 cup cheese. Repeat with remaining ingredients.
4. Bake for 20-25 minutes or until bubbly and cheese is melted. Makes 8 servings.

Tangy Stuffed Peppers

4 large green peppers	6 tsp. Worcestershire sauce
1 lb. ground beef	$\frac{1}{2}$ tsp. salt
1 small onion, chopped	1 can (15 oz.) tomato sauce
1 $\frac{1}{2}$ cups cooked long grain rice	$\frac{1}{3}$ cup water
$\frac{1}{4}$ cup grated Parmesan cheese	Additional Parmesan cheese

Cut tops off peppers and remove seeds. Finely chop pepper tops; set aside. In a large sauce pan, cook whole peppers in boiling water for 3-5 minutes. Drain and rinse in cold water; set aside.

In a large skillet, cook the beef, onion and chopped pepper together. Drain. Add remaining ingredients. Simmer. Stuff beef mixture into peppers and top with additional cheese.

Place in a greased 2 quart baking dish. Bake at 350° for 30-45 minutes. Serve warm.

*"Tomorrow is a gift,
not a promise."*

Tator Tot Bake with Ham & Cheese

2 tsp. butter	2 cups grated yellow cheddar cheese
2 eggs	2 cups grated white cheddar cheese
2 cups milk	1 cup diced ham
Salt and pepper, to taste	2 lb. bag tator tots, thawed

Preheat oven to 375°. Grease a 9"x9" dish with butter. In a bowl, whisk eggs and milk. Add salt and pepper. Add 1 cup each of the cheeses and ham and tator tots. Mix thoroughly and carefully. Pour into dish and sprinkle with remaining cheeses on top.

Cover with foil and bake for 1 hour.

Tator Tot Casserole

1 lb. hamburger
½ onion, chopped
½ green pepper, chopped
2 eggs
1 can (10 ¾ oz.) cream of mushroom or chicken soup
1 cup milk
Salt and pepper, to taste
Handful of Monterey Jack shredded cheese
2 lb. bag tator tots, thawed
Top with another handful of Monterey Jack shredded cheese

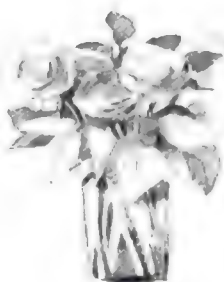
Preheat oven to 375°. Grease a 9"x9" dish with butter or cooking spray.

Brown in a pan hamburger, onion and pepper and then drain well.

In a bowl, whisk eggs, soup milk, 1 handful of cheese. Add salt and pepper. Add hamburger mixture and tator tots. Mix thoroughly and carefully.

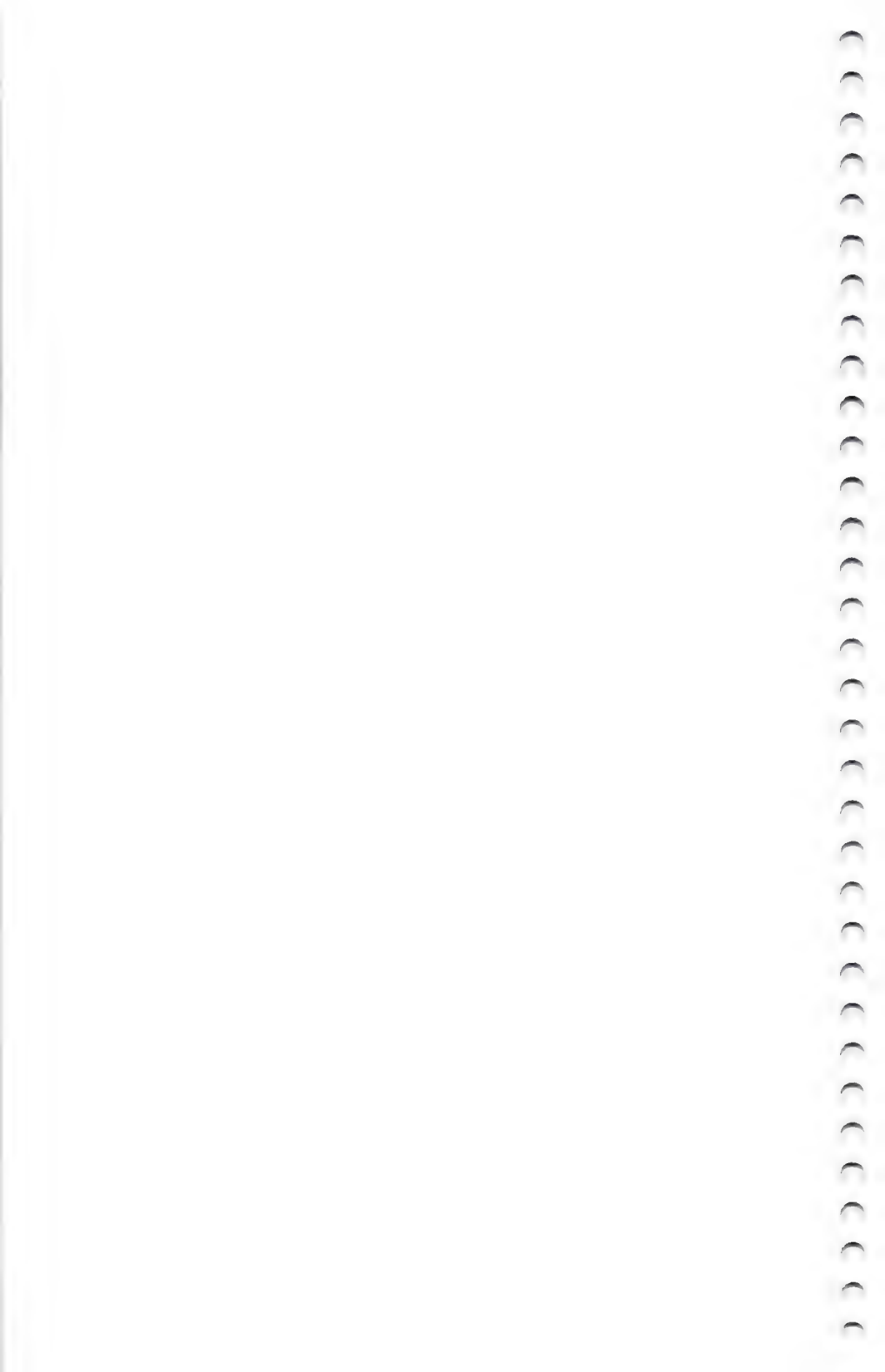
Pour into dish and sprinkle with remaining cheese on top. Cover with foil and bake for 1 hour.

*"Yellow roses...
my favorite!"*



Canning, Misc., & Index





~Canning & Miscellaneous~

Apple Sauce

Quarter apples and simmer for 5 minutes. Put apples through a food grinder. Put apple sauce in a pot and on medium heat, heat completely. Add sugar to taste. Put in bottles with lids.

Cold can pack for 20 minutes.

Apricot Jam

2 quarts crushed and peeled apricots

¼ cup lemon juice

6 cups sugar

Combine apricots and lemon juice in a large sauce pot. Add sugar, stirring until sugar dissolves. Bring slowly to a boil. Cook rapidly to gelling point. As mixture thickens, stir frequently. Remove from heat. Skim off foam. Transfer to hot jam jars. Leave ¼ inch space at top of jars. Process 15 min. in a boiling water canner.

Barbeque Sauce

Mix together:

Hand-full of minced onion

1 (24 oz.) bottle ketchup

½ cup brown sugar

1 Tbsp. lemon juice

2 Tbsp. Worcestershire sauce

½ cup oil

1 Tbsp. soy sauce

1 cup water

Serve over or cook on your favorite meats.

Black Bean Salsa

3 chopped green peppers

1 small can chopped olives (optional)

1 (16 oz.) bottle Italian salad dressing

2 cans (regular size) black beans rinsed

1 envelope, dry Italian salad dressing (optional)

5 tomatoes diced

1 can white corn

1 cup diced red onions

Can be eaten fresh, or processed in a water bath for 45 minutes, in pint sized jars with lids.

"See you later Dear"

Bread & Butter Pickled Veggies

4 qt. cucumbers sliced
2 qt. pickling onions
4 red peppers cut into pieces
½ cup salt
1 large head of cauliflower, cut into pieces

Place veggies in a large pot add water and salt until covered. Soak overnight.

Drain off and add:	4 cups vinegar
2 ½ Tbsp. mustard seed	1 ½ tsp. turmeric
½ Tbsp. celery seed	5 cups sugar

Boil all ingredients for 15 minutes, adding more water to cover vegetables. Pack while hot into sterilized jars and seal at once.

Makes 8 or 9 pints.

Chip Dip

1 cup sour cream
1 cup mayonnaise (no substitutes)
1 Tbsp. parsley
1 Tbsp. minced onion flakes
1 tsp. dill weed
1 tsp. Bon Appétit seasoning

Mix all ingredients together. Refrigerate for 6 – 8 hours, and then serve.

Crispy Lunch Pickles

25 – 30 medium cucumbers	5 cups sugar
8 large white onions	2 Tbsp. mustard seed
2 large sweet peppers	1 tsp. turmeric
½ cup salt	½ tsp. cloves
5 cups cider vinegar	

Wash cucumbers and slice as thin as possible. Chop onions and peppers; combine with cucumbers and salt; let stand 3 hours and drain.

Combine vinegar, sugar, and spices in large preserving kettle, bring to boil. Add drained cucumbers; heat completely but do not boil. Pack while hot into sterilized jars and seal at once.

Dill Pickles *(fresh kosher style)*

30 to 36 cucumbers, 3-4 inches long

3 cups vinegar

3 cups water

6 Tbsp. salt

Fresh or dried dill

Garlic

Mustard Seed

Wash the cucumbers. Make a brine of the vinegar, water and salt. Bring to a boil. Place a generous layer of dill, $\frac{1}{2}$ to 1 clove of garlic (sliced) and $\frac{1}{2}$ tablespoon of mustard seed in bottom of each clean, quart jar. Pack the cucumbers into the jars.

When the jars are half filled with cucumbers add another layer of dill and complete the packing of the jars.

Fill the jars to within $\frac{1}{2}$ inch of the top with the boiling brine. Put cap on jars, screwing the band firmly tight. Process 5 minutes in a boiling water bath. Pickles will shrivel some after processing. They will later plump in sealed jar.

Note: Mom tripled this recipe.

Fry Sauce

Mix together equal parts of:

Real Mayonnaise

Ketchup

Stir in season salt, to taste.

Mustard Pickled Vegetables

1 qt. pickling onions

1 qt. cauliflower

4 qt. cucumbers, sliced and cut in chunks, not peeled

In a large pan, soak vegetables overnight in:

$\frac{1}{2}$ cup salt

Enough water to cover vegetables

After vegetables have soaked overnight, cook until tender, and then add:

1 $\frac{1}{2}$ qt. vinegar

In a separate bowl, mix:

1 $\frac{1}{2}$ cups flour

4 cups sugar

2 Tbsp. curry powder

1 small can mustard powder

2 Tbsp. turmeric

Stir into boiling vegetables. Boil well. Transfer vegetables and liquid into 8-9 pint jars and seal.

Onion Rings

In a bowl, beat together, 4 eggs and 1½ cups milk.

Cut onions into rings. Dip in egg mixture then shake in a zipper bag of flour. Dip again into egg mixture and cover with fine bread crumbs. Cook in hot oil until golden brown.

Picante Sauce

1 quart quartered tomatoes	1 medium green pepper, diced
1-2 cloves garlic	2 medium fresh jalapeños, chopped
1 medium onion, diced	½ cup apple cider vinegar
1 tsp. salt	1 tsp. sugar
½ tsp. cumin	Dash of each, oregano, cayenne pepper

In a blender coarsely grind peeled tomatoes, peppers, onions, jalapeños and garlic. Pour in a stock pot. Add Vinegar, salt and spices.

Cook for 1 hour on medium heat. While hot, transfer to clean jars and place lids on immediately after filling. Set upside down on a clean towel for 24 hours to cool and seal.

Transfer to pint jars and steam seal.

Pickled Beets

5 lbs. fresh small beets, stems removed	1 Tbsp. salt
2 cups white vinegar	1 cup sugar
¼ cup whole cloves	

1. Place beets in a large stockpot with water to cover. Bring to a boil, and cook until tender, about 15 minutes depending on the size of the beets. If beets are large, cut them into quarters. Drain, reserving 2 cups of the beet water, cool and peel.
2. Sterilize jars and lids by immersing in boiling water for at least 10 minutes. Fill each jar with beets and add several whole cloves to each jar.
3. In a large saucepan, combine the sugar, beet water, vinegar, and pickling salt. Bring to a rapid boil. Pour the hot brine over the beets in the jars, and seal lids.
4. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil over high heat, and then carefully lower the jars into the pot using a holder. Leave a 2 inch space between the jars. Pour in more boiling water if necessary until the water level is at least 1 inch above the tops of the jars. Bring the water to a full boil, cover the pot, and process for 10 minutes.

Sauce for Salmon

Mix together and serve on Salmon:

1 cup butter or margarine	¼ cup soy sauce
2/3 cup brown sugar	Juice of 1 lemon

Simple Salsa

¾ tsp. salt

Core and quarter 5 medium tomatoes.

3 cups whole pear tomatoes (optional).

Chop 1 medium onion into about 3/8" chunks

Chop ½ of a long Anaheim pepper into ¼" chunks, with seeds

Mince ½ garlic clove

Chop ½ of a jalapeno; remove seeds, into 1/8" chunks (wear gloves, these are hot)

¼ tsp. black pepper

¼ tsp. cumin

1 Tbsp. Cholula Hot Sauce

Put all ingredients in a food processor and blend only long enough to leave slightly chunky.

Note: If you want a hotter salsa, use jalapeno seeds.

Spaghetti Sauce

10 lbs. tomatoes, peeled and cored

1 (12 oz.) can tomato paste

¾ cup oil

1 cup chopped parsley

1 cup minced celery

1 cup minced onions

1 cup minced green peppers

1 clove minced garlic

Cover and simmer slowly for ½ hours, and then add:

2 Tbsp. chili pepper

1 Tbsp. sugar

1 ½ Tbsp. salt

1 tsp. rosemary

½ tsp. basil

1 tsp. pepper

1 tsp. sage

1 tsp. thyme

½ tsp cumin seeds

1 tsp. oregano

1 tsp. allspice

½ tsp. cayenne pepper

3 bay leaves

3-4 bouillon cubes

Cook uncovered, on low, for 2 hours, stirring often or until sauce thickens. Discard seeds and bay leaves. Transfer into quart jars and seal.

Zucchini Relish *(from Inez Moody) ~Mom's favorite relish~*

10 cups grated zucchini	4 cups ground onion
1 cup ground green pepper	1 cup ground red pepper
5 Tbsp. iodized table salt	

Put first 5 ingredients in a large pan and stir well. Allow to sit overnight or at least 9 hours. Rinse really well in cold water.

2 ½ cups white vinegar	1 tsp. nutmeg
1 tsp. turmeric	½ tsp. pepper
2 tsp. celery seed	4 cups sugar

In another large pan, the next 6 ingredients and dissolve the sugar while warming the mixture. When the sugar is dissolved, add the zucchini mixture and simmer together for 30 minutes, stirring occasionally.

Transfer to clean jars and place lids on immediately after filling. Set upside down on a clean towel for 24 hours to cool and seal. (Because of the amount of vinegar, this recipe does NOT have to be processed.)

Wait at least 30 days to enjoy. Refrigerate after opening. Makes about 5 pints.

Vegetable Dip

Mix together and serve with relish veggies:

1 cup sour cream	1 cup real mayonnaise
1 Tbsp. parsley	1 Tbsp. onion flakes
1 Tbsp. dill	1 Tbsp. Bonita seasoning

*"You are not too big for me
to paddle your behind!"*

*(Said with a smile on her face,
when one of the boys said
or did something
she didn't really like.) ☺*



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A Tribute to Donna Simpson

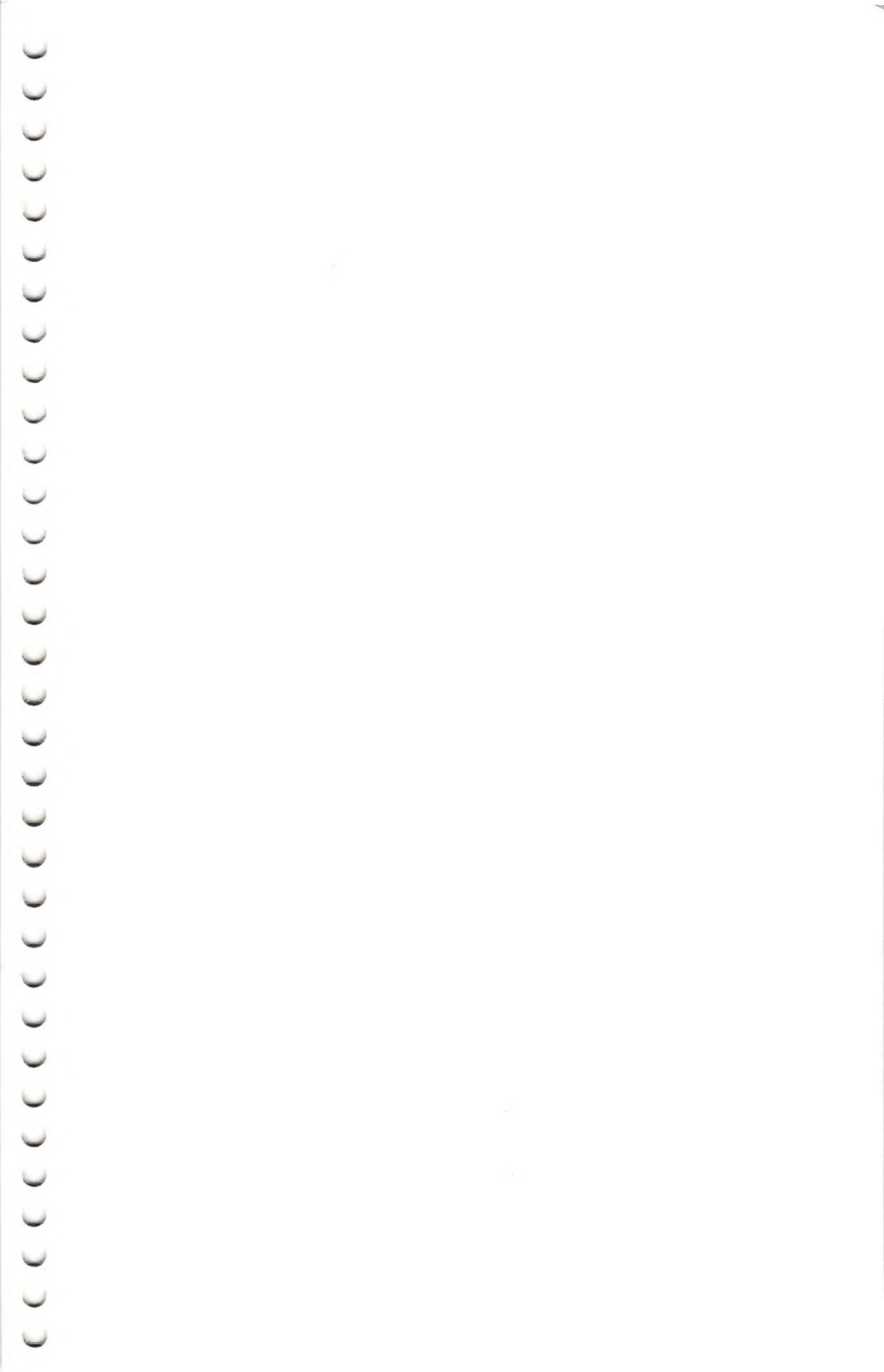
Written By Diane Bunker, May 2011

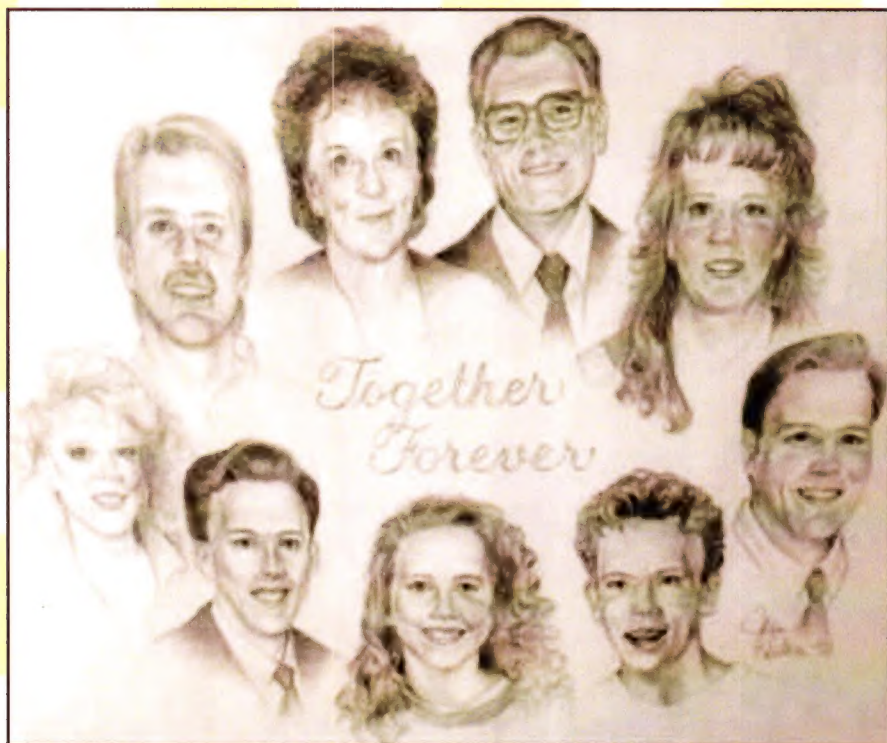
When I think of Donna many, many "Magical" things come to mind...

She is the vibrant red in a beautiful rose,
The white in a crisp clean room,
The distinct rows in a well manicured garden,
The rise in a beautiful loaf of bread,
The delicious smell from a pot on her stove,
The handmade gift of those precious to her,
The color in bottled vegetables,
She is perfection in a recipe,
The order in chaos,
Love in the softness of her hand stitched blankets,
Magic in the holidays,
The warmth in her home,
The most beautiful Christmas tree,
Memories made from scratch...
She is the giver of "Endless" positive support,
The grace in beauty,
The contentment in knowing,
The joy in a child,
A smile at the end of an impossible day,
The magic of a better tomorrow,
The patience in sacrifice,
A lifter of burdens,
The unspoken plan,
The warm meal wrapped to go,
The security in experience,
Hope for the hopeless,
The smile in approval,
Calm in the storm,
No job too hard,
She is the hands of charity,
A keeper of faith,
A virtuous handmaiden of God...

Donna is my sister-in-law, my friend and an eternal example
in pressing forward for all righteous things hoped for...

All My Love, Diane





*“Always Remember
How Much
I Love You!”*